

# Set menu \$55

## Entrees — to share

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### SALMON SASHIMI (TAS)

atlantic Salmon with soy, ginger, garlic & sesame dressing topped with red shiso (GF)(DF)

### BLACK SALT & PEPPER FAST FRIED CALAMARI

with squid ink mayo (DF)

### WHOLE COOKED MOOLOOLABA PRAWNS

with sriracha & lime aioli

### FLOUNDER FISH FINGERS

with homemade tartare sauce



## Mains — your choice of

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### BATTERED OR GRILLED COD

with fries & garden salad

### THAI GREEN CURRY

green vegetables, asian herbs, dumplings & steamed jasmine rice (DF) with vegan vegetable dumplings (V) or prawn dumplings

### POKÉ BOWL

with sashimi, zucchini, avocado, carrot, daikon, rice noodles, seaweed, sesame, Asian dressing & Kewpie mayo

### CHEVAPI

European-style pork sausages, served with red pepper & eggplant Ajvar, flat bread & cabbage salad

