



BYNG STREET DINNER

Week 2 November

Oven roasted garlic and herb bread (v)	8
Devilled whitebait with tartar sauce (df)	27
Twice baked cheese souffle with chive and parmesan cream	25
Carpaccio of octopus with ponzu dressing, fennel and blood orange (gf,df)	27
Crispy pork belly with tamarind and kaffir lime (gf)	32
Prosciutto wrapped chicken breast with parmesan cream	32
Slow roasted beef short ribs with horseradish crème fraiche and pickled cucumbers (gf)	32
Rocket salad, toasted almond, nashi pear and parmesan	15
Twice roasted potatoes with chive aioli (gf)	17
Steamed broccolini with pesto (gf)	16
Sticky date pudding with butterscotch sauce and spilt milk gelato	16
Affogato, spilt milk gelato (Amaretto / Frangelico)	16