



A TASTE OF TAMARIND

Five Course Tasting Menu \$85 per person

or

With Matching Wines \$110 per person

Plus

Optional Cheese \$10 per person

Wines served as 4x 75ml pours - equivalent to 3 standard drinks

Available 6pm to 9pm daily

Amuse Bouche

.....

Crispy Miso, Pumpkin & Tomato Cake

orange dipping sauce, beetroot, apple & mint chutney,
carrot, radicchio & pine-nut salad

Tamar Ridge NV Brut, Tamar Valley, TAS

Chilli Praline Crusted Quail

walnuts, mustard fruits, lychee & champagne dressing

.....

Salad of King Prawn & Blue Swimmer Crab

carpaccio of watermelon, lime salt

Leeuwin Estate 'Art Series' Riesling '10, Margaret River, WA

....

Sorbet

.....

Orange & Cinnamon Glazed Loin of Lamb

thyme & garlic puree of potatoes, sautéed macerated figs & zucchini

Two Hands Brave Faces Shiraz, Grenache, Mataro '09, Barossa Valley, SA

....

(Optional Cheese Course)

Your choice from our daily selection accompanied by...

homemade grissini, date & walnut bread, quince paste, truffled hazelnuts &
muscatels

.....

Flourless Almond, Orange & Star Anise Cake

mandarin compote, Mungalli Creek passionfruit yoghurt

Miranda Golden Botrytis Semillon '05, Riverina, SA

Tea or your preferred espresso coffee served with petit fours to complete your meal

ENTREE



Vietnamese Ox Tail Pho glass noodles, Asian herbs, fried onions	14
Chilli Praline Crusted Quail walnuts, mustard fruits, lychee & champagne dressing	18
Sticky Black Vinegar Glazed Pork Ribs red delicious & coriander salsa, sticky rice pikelets	17
Pan-Seared Japanese Scallops Chinese pickled vegetable salad, black bean dressing	18
 Hand Rolled Chicken & Glass Noodle Spring Rolls cranberry & star anise dipping sauce, pawpaw sambal	17
Salad of King Prawn & Blue Swimmer Crab carpaccio of watermelon, lime salt	17.5
Rock Sugar & Lime Cured Atlantic Salmon avocado, goat's cheese ice-cream, coriander grissini, rocket, pink Murray River herb salt	20
 Crispy Miso, Pumpkin & Tomato Cake orange dipping sauce, beetroot, apple & mint chutney carrot, radicchio & pine-nut salad,	16
Tamarind Taster Plate crispy miso, pumpkin & tomato cake, chicken & glass noodle spring roll, salad of king prawn & blue swimmer crab, Japanese scallop with Chinese pickled vegetable salad	22 for one 38 for two



Denotes vegetarian dish or vegetarian variation available



Crispy Skinned Ocean Trout 36
warm kipfler potato, black olive & dill salad
pickled wakame & ginger butter sauce

XO Seafood Broth 38
prawns, squid & scallops,
sugar snaps, Asian mushrooms, golden shallots,
coriander, egg noodles

Whole Crispy Baby Barramundi 37
tamarind, chilli & garlic sauce

Five-Spice Crispy Skin Pork Belly 32
chilli plum sauce,
steamed baby bok choy & snow peas,
pickled papaya

Twice Cooked Grain Fed Chicken 35
red curry sauce, coriander pesto,
almond pilaf, baby spinach

Penang Curry of Duck 38
peanuts, caramelised pumpkin,
banana chilli

Orange & Cinnamon Glazed Loin of Lamb 37
thyme & garlic puree of potatoes,
sautéed macerated figs & zucchini

Szechwan Spiced Morganbury Sirloin 250gm 39
roasted nicola potato,
William's pear & chorizo, spiced red cabbage,
roast chilli & parsley sabayon

 **Tograshi Spiced Tofu** 24
miso & wakame butter,
asparagus bundles & pan-fried shitake mushrooms,
teriyaki sauce, cucumber kimchi

 Denotes vegetarian dish or vegetarian variation available

SIDE DISHES

Lotus Root Crisps roasted chilli & parsley sabayon	8
Wok Fried Greens white peppercorn & coriander paste	8
Steamed Broccolini olive butter	6
Chinese New Year Salad pickled vegetables with black bean dressing	6
House Salad pickled ginger & palm sugar dressing	8
Steamed Jasmine Rice	6
Homemade Condiments	each 4

Beetroot, Apple & Mint Chutney

The earthy sweetness of beetroot & apple, lifted with a hint of mint & balanced by a touch of sourness. Goes well with seafood & poultry.

Cucumber Kimchi

Pickled cucumber with a hint of chilli. The perfect accompaniment to pork, or fish.

Pawpaw Sambal

A sweet spiced sambal with a hint of sourness from a squeeze of lime. Works well with pork, seafood, chicken & hot curries.

Pickled Green Papaya

A more delicate pickle as it uses fruit. Works well with pork, duck or fish dishes.



GLOSSARY

Barramundi - found in rivers, creeks & mangrove estuaries throughout tropical Australia & the Indo-West Pacific. Barramundi are excellent table fish with firm, white, fine-grained fillets.

Cassava - an edible, starchy tuberous root native to South America. Cassava is a major source of carbohydrates and is the main ingredient in tapioca.

Carpaccio - refers to raw, thinly sliced ingredients, usually either meat, fish, fruit or vegetables.

Chorizo Sausage - a Spanish pork sausage flavoured with smoked paprika.

Five-Spice - the distinctive blend of star anise, fennel seeds, cassia, Szechuan pepper & cloves, used in many Asian recipes.

Galangal - used in various oriental cuisines, it resembles & is related to ginger although there is little similarity in taste. In its raw form galangal displays a citrus, earthy aroma.

Kimchi - traditional Korean side dish of fermented or pickled cabbage, spiced with chilli & garlic.

Mustard Fruits - originated in Cremona, Italy. They are made from unripe fruits preserved in a syrup that has been combined with mustard oil. They provide sweetness to dishes along with a uniquely spicy accent.

Penang Curry - salty, sweet with an underlying taste of peanuts, this mild to moderate curry is enriched with coconut cream making it one of Malaysia's most popular.

Pho - is a popular style of Vietnamese rice noodle soup which is usually accompanied by beef (Pho Bo) or chicken (Pho Ga).

Pilaf - refers to grain dishes seasoned with broth & spices. The most common form of pilaf made these days uses rice as its base.

Sambal - can be a condiment, ingredient or a dish which contains chilli. A word of Indonesian & Malaysian origin but also popular in Singapore, southern Philippines & Sri Lanka.

Tamarind - is a tropical evergreen tree native to India that bears a brown skinned, green-fleshed fruit with an appealing sweet-sour flavour. Tamarind leaves, pulp & water are used extensively in Asian & Indian cooking.

Teriyaki Sauce - a Japanese sauce made of mirin, soy sauce and sugar.

Tograshi - a common Japanese seven spice mix comprising chilli, Szechwan pepper, black & white sesame seeds, hemp seed, ground ginger, ground orange peel & nori.

Wakame - a sea vegetable or edible seaweed. With a subtly sweet flavour it is most often served in soups & salads.

XO - is a spicy seafood sauce used in Chinese cuisines. It is made of roughly chipped dried seafoods cooked with chilli peppers, onions, garlic & oil. Its name was taken from XO (extra old) cognac, a popular Western liquor in Hong Kong & considered by many to be a chic product around the time XO sauce was developed.

Flourless Almond, Orange & Star Anise Cake	15
mandarin compote, Mungalli Creek passionfruit yoghurt	
Kaffir Lime Brulee	15
peanut biscuits	
Homemade Ginger & Coconut Ice-cream	15
lychee & black grape jelly, lime & lemongrass granita <i>Pair with the Innocent Bystander Moscato for a perfect finish</i>	
Chocolate Tart	15
white chocolate-chilli ice-cream, berry coulis <i>Delicious when accompanied by a Morris Liqueur Muscat or Tokay</i>	
Cassava & Coconut Syrup Pudding	15
dark palm sugar cream, peanut brittle ice-cream	
Javanese Short Sweet Shot	15
vanilla bean ice cream, espresso, kahlua	
Tamarind Dessert Plate	24
miniature kaffir lime brulee, grape & lychee jelly, peanut brittle ice-cream, chocolate tart <i>Why not enjoy with a glass of De Bortoli Nobel One or Miranda Botrytis Semillon?</i>	
Tamarind Cheese Plate	
Your choice from our daily selection accompanied by; homemade grissini, date & walnut bread, quince paste, truffled hazelnuts & muscatels.	
Two Cheeses	14
Three Cheeses	18
Four Cheeses	22

Dessert Wine

De Bortoli Noble One Botrytis Semillon '07	<i>Hunter Valley, NSW</i>	75/19
Innocent Bystander Moscato '10	<i>Yarra Valley, VIC</i>	34/10
Miranda Golden Botrytis Semillon '05	<i>Riverina, SA</i>	49/15

Ports & Muscats

Galway Pipe Tawny	<i>Barossa Valley, SA</i>	7
Morris Liqueur Muscat	<i>Rutherglen, VIC</i>	7
Morris Liqueur Tokay	<i>Rutherglen, VIC</i>	7
Penfolds Grandfather Fine Old Liqueur Tawny	<i>Barossa Valley, SA</i>	15
Tyrrell's Special Aged Tawny	<i>Hunter Valley, NSW</i>	7

Brandy & Cognac

Courvoisier VSOP	11
Courvoisier Imperial XO	25
Hennessy Privilège VSOP	11
Hennessy XO	25
Martell VS	10
Martell Medallion VSOP	11
Martell Cordon Bleu	25
Rémy Martin XO Special	25

Scotch & Irish

Chivas Regal 12 year old	10.5
Chivas Regal Royal Salute 21 year old	25
Dimple 15 year old	10.5
Glenfiddich 12 year old	10.5
Glenfiddich 30 year old	30
Jameson	8
Johnnie Walker Black Label	10.5

Liqueurs & Digestives

Averna	8
Baileys Irish Cream	7
Chartreuse	8
Cointreau	7
DOM Benedictine	8
Dubonnet	7
Drambuie	8
Frangelico	8
Glayva	7
Grand Marnier	8
Kahlua	7
Tia Maria	7

T2...

4.50

With humble beginnings in Brunswick Street, Fitzroy in inner city Melbourne, T2 offers Australia's largest range of beautiful, fragrant teas from around the world.

Black & Chai Tea Selection**Earl Grey**

A revered favourite. Created by a Chinese Mandarin for the British Prime Minister, Earl Grey. Large leaf, full bodied Sri Lankan blend with fragrant bergamot.

English Breakfast

The classic. A blend of Sri Lankan broken leaf teas. A coppery bright liquor with full rounded flavour. Stimulating and aromatic.

Chai

T2's version of a well-known Indian blend. Complex, spicy and incredibly tasty with notes of cinnamon, clove, cardamom, pepper and ginger. Traditionally brewed with milk or soy and a hint of honey.

Herbal Tea Selection**Just Peppermint**

Lush peppermint leaves create a refreshing infusion drunk hot or cold. A well rounded flavour captures the sweet essence of all things "minty" with a sweet, cool lingering aroma.

Just Chamomile

Relax and unwind with this fragrant infusion of sweet golden chamomile flowers. A calming finish to your meal.

Lemongrass & Ginger

T2's organic lemongrass mixed with loads of invigorating ginger. Bright, delicious and caffeine-free.

Green Tea Selection**China Jasmine**

A Chinese classic. Green tea and a touch of oolong infused with fragrant jasmine blossoms. Subtle and aromatic. A perfect partner with spicy foods.

Blooming Tea... 'unravelling beauty'

6.00

Our senses work together to experience the world and when they are stimulated at the same time the results are unforgettable. Experience the handcrafted beauty, subtle aroma and smooth flavour of blooming white tea bulbs.

Serendipity

Delicate jasmine and amaranth

Oriental Princess

Gorgeous chrysanthemum

Midnight Lily

Enchanting pink lily

Espresso Coffee

4.50

Buondi Premium is an unusual combination of the finest and most aromatic Arabica in a refined coffee, with a deep and delicate flavour.

Short Black, Long Black, Macchiato, Cappuccino, Flat White, Café Latte, Vienna Coffee.