



# THE BUDDHA BELLY

Serving for over 20 years

## ENTRÉES

**TEMPURA ZUCCHINI FLOWERS** veg  
goat's cheese | pine nuts | fresh herbs | green mango salad

**SALT & PEPPER LOCAL SQUID**  
asian salad | citrus | tartare sauce

**HAND MADE DUCK SPRING ROLLS** -df  
chefs sweet chili sauce | asian salad

**SEARED OCEAN SCALLOPS** \*gf  
garlic & herb butter | kimchi | sesame

## MAINS

**TEMPURA LOCAL CATCH OF THE DAY**  
beer battered potato chips | asian salad | tartare sauce

**BUDDHA BELLY TWICE COOKED DUCK**  
seasonal steamed vegetables | basmati rice | tamarind jus | nasturtium

**FREE RANGE THAI CHICKEN CURRY** \*gf -df **veg** or **vegan** opt  
mushrooms | coconut | chili | cashews | basmati rice | snow peas

**HUON SKINLESS TASMANIAN SALMON FILLET** \*gf option  
green tea noodles | orange | toasted walnuts | fresh garden herbs | green papaya salad

## DESSERTS

**MATCHA CHERRY CHEESECAKE**  
pate sablee biscuit | strawberry & cointreau sorbet | fresh berries

**TRIPLE CHOCOLATE DOME**  
dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

**RED VELVET MOUSSE** \*vegan \*gf  
russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit  
coconut kaffir lime sorbet | almonds | fresh berries

**3 SCOOP SORBET** \*vegan \*gf  
dark chocolate | strawberry & cointreau | coconut kaffir lime

**HONEY AFFOGATO**  
fresh espresso shot | vanilla bean ice-cream | chocolate honeycomb | drizzled with honey

SELECT YOUR OWN

2 Course \$55.pp | 3 Course \$70.pp