



THE BUDDHA BELLY

Serving for over 20 years

ENTRÉES

JAPANESE PANKO PRAWNS \$ 19.00

asian salad | citrus aioli

TEMPURA ZUCCHINI FLOWERS \$ 17.50 veg

goat's cheese | pine nuts | fresh herbs | green mango salad

SALT & PEPPER LOCAL SQUID \$ 22.00

asian salad | citrus | tartare sauce

SEARED OCEAN SCALLOPS \$ 22.00 *gf

garlic & herb butter | kimchi | sesame

BUTTERNUT PUMPKIN & GOATS CHEESE SALAD \$ 18.00 *gf | veg | vegan option

Manuka honey balsamic dressing | baby rocket leaves | julienne capsicum
goat's cheese | roasted cashews

MAINS

TEMPURA LOCAL CATCH OF THE DAY \$ 33.00

beer battered potato chips | asian salad | tartare sauce

BUDDHA BELLY TWICE COOKED DUCK \$ 38.00

seasonal steamed vegetables | basmati rice | tamarind jus | nasturtium

FREE RANGE THAI CHICKEN CURRY \$ 34.00 *gf | df | vegetarian & vegan option

mushrooms | coconut | chili | cashews | basmati rice | snow peas

180g GRASS FED BEEF TENDERLOIN \$ 45.50

beer battered potato chips | fresh herbs | green mango salad
chefs' oriental mushroom sauce

CRISPY SKINNED PORK BELLY \$ 38.00 *gf option

seasonal steamed vegetables | basmati rice | tamarind jus

SIDES

Beer battered potato chips	\$ 8.00	Green papaya salad	\$ 7.50
Basmati rice	\$ 7.00	Steamed vegetables in oyster sauce	\$ 9.00

DEGUSTATION EXPERIENCE

TEMPURA ZUCCHINI FLOWER

goat's cheese | pine nuts | fresh herbs | green mango salad

Da Luca Prosecco

SALT & PEPPER SQUID

asian salad | citrus | tartare sauce

Credaro Five Tales Chardonnay

SEARED OCEAN SCALLOP

garlic & herb butter | kimchi | sesame

Shaw + Smith Sauvignon Blanc

FREE RANGE THAI CHICKEN CURRY

mushrooms | coconut | chili | cashews | basmati rice | snow peas

Grant Burge Rose

AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK

beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

The Black Chook Shiraz

TRIPLE CHOCOLATE DOME

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

--- OR ---

RED VELVET MOUSSE

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit
| coconut kaffir lime sorbet | almonds | fresh berries

Mitchell Noble Semillion

6 COURSE DEGUSTATION EXPERIENCE

\$ 115.pp

WINES TO MATCH \$ 44.pp

(WHOLE TABLE ONLY)

PRE-BOOKING ONLY