

# Casalinga

## Entrée

**Twice Cooked Marinated Lamb Neck;** pulled, compressed lamb, wrapped in Peking pancake w/crispy slaw, fermented zough, yoghurt aioli

**Chicken Ribs Wasabi Pea & Dehydrated Sushi Rice Crumb;** chicken ribs, steeped in mas crumbed & fried w/ salad of pickled & fresh vegetables, gochujang chili jam, aioli **(gf)**

**Textures of Cauliflower;** saffron cauliflower custard, cauliflower couscous, ras el hanout dusted & fried cauliflower, cauliflower falafel & green goddess sauce **(gf)**

**Scallop Mousse Dumplings;** soy mirin dashi consommé, seaweed, beach bananas, garlic

## Main

**Macadamia & Hay Smoked Confit Pork Belly;** clarified butter fried pomme Parisienne, garlic & lemon sautéed purple kale, compressed apple & youngberry stock sauce **(gf)**

**300g Miso Marinated Porterhouse;** sweet potato fondant, roast baby king brown mushroom, chive cream, teriyaki reduction, wasabi leaves **(gf)**

## Fish of the Day (gf)

**Bouche de Lait & Caramelised Shallot Ravioli;** roast beetroot, pear & candied walnut, muscat reduction, tendrils leaves