

Long Table Dinner Series

Wednesday, March 20th 2024 @ 6 pm

Inspired by the cuisine of India



AMUSE BOUCHE

Palak Patta Chaat

crisp fried spinach leaves with gram flour batter, tamarind chutney,
sweet yoghurt

1ST COURSE

Tomato Shorba

Indian spiced tomato soup, roasted cumin & parmesan tortellini,
papadam & curry oil

Wine Pairing: 2019 Burrowing Owl Estate Winery Chardonnay

2ND COURSE

Malai Jhinga & Sprout Koshambari Salad

prawns marinated with white tandoori, south Indian lentil salad,
pickled onion, mustard, onion & tomato aioli

Wine Pairing: 2019 Burrowing Owl Estate Winery Viognier

MAIN COURSE

Chicken Tikka with Sabudana Khichdi

red yoghurt marinated chicken breast, tapioca pearl, dried fruits,
makhni gravy & garlic naan crisp

Wine Pairing: 2020 Burrowing Owl Estate Winery Pinot Noir

DESSERT

Rasmalai with Masala Chai Ice-cream

milk solid poached in saffron flavoured milk, Indian milk tea ice-
cream, pistachio mascarpone, rose gel

Wine Pairing: 2019 Wild Goose Winery Late Harvest Gewürztraminer

Dinner menu only: \$68 per person

Dinner menu with wine pairings: \$98 per person

Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.

Please notify your server of any allergies or dietary restrictions