

**Dinner Menu**

**From 5 PM Onwards**

**STARTERS**

**Garlic Exotica Bread, Garlic Butter, Mix Salsa, Cheese $16.50.**

**Warmed Olives, Olive Oil, Feta, Parmesan House Bread $16.00**

**Seasonal Soup *served with Bread (Gluten free bread available)* $16.50.**

**Lemon Pepper Squid, Asian Slaw, Lemon, Tartar $20.00**

**Bombay Fried Chicken, TTP Slaw, Coriander, Mint Chutney $21.00 (GF)**

**Amritsari Fish, Asian Slaw, Mint Chutney (GF) $21.00**

**Pork Bites, Braised Cabbage, Char Sui Sauce $19 (GF)**

**Ginger & Prawn Dumplings served with Nuoc Cham Sauce and Chilli Sauce (x5) $21.00**

**Cumin Cauliflower, Pumpkin Puree, TTP Slaw $21.00 (V) (GF)**

**Thyme Garlic Polenta Fries with Aioli & Chutney $16.00**

 **MAINS**

**Teriyaki Pork Belly, Braised Cabbage, Duck Fat Potato, Pea Puree $43.00 (GF)**

**Pan Seared Market Fish, Seasonal Vegetables, Cherry Tomato,**

**Vegetable Mash, Italian Lemon (GF) $44.00**

**Lamb Rack, Pumpkin Puree, Duck fat Potatoes, Baby Spinach,**

 **Pickled Radish, Cumin Labneh, Red Wine Jus *$*48.00**

**Confit Duck, Red Wine reduction, Melange of Seasonal Vegetables, Duck Crisp, Potato Rosti $46.00**

**Pea Risotto, Green Beans, Parmesan Cheese, Herb Oil, Baby Spinach, Micro Herbs $39.00 (GF)**

 **Aged Beef Fillet, Vegetable Mash, Seasonal Vegetables, Red Wine Jus *$*46.00 (GF)**

**TTP Sea food Risotto, Herb Oil, Parmesan Cheese, Micro Herbs $46.00 (GF)**

**Fresh Green Garden Salad $12.00**

**Seasonal Vegetables with Sliced Almonds $14.00**

**Duck Fat Herb Potato $10.50**

 **DESSERTS**

 **Crème Brulé, Short Bread, Seasonal Fruit Compote $20.00**

 **Chocolate Cake, Chocolate Sauce, Berry Yoghurt, Chocolate Ice-Cream $19.00**

 **Apple Crumbled Tart, Salted Caramel Ice-Cream, $20.00**

 **Cheesecake, House Yogurt, Blood Orange, Mint $20**

 **Affogato, House Vanilla Bean Ice cream, Espresso $14.00 (with Liqueur $20.00)**

**Duo of Artisanal Cheese, Gourmet Crackers**, **Pickles, Onion & Fig Chutney $28.00**