

# Milk Beach

## Sharing Menu

Green Gordal olives (vg)

St John sourdough & cultured butter (vgo)

Prawn toast, sesame, gochujang sweet n' sour

Mushroom dumplings, burnt onion consommé, chilli oil (v)

Tuna tartare, kaffir lime vinaigrette, puffed nori

*Please choose two from the following selection*

Radicchio, goats curd, pear, candied walnuts, citrus vinaigrette (vgo)

La Latteria stracciatella, blood orange, toasted hazelnut (v)

White asparagus, seaweed bearnaise, fried curry leaf (v)

Szechuan Aubergine karaage, peanut crumb (vg)

Koji marinated chicken 'Schnitty', fermented chilli mayonnaise

Seasonal whole fish, XO butter, maritime vegetables

Grilled green beans, sambal, sesame, crispy onions (vg)

Mixed leaves, avocado, parmesan (vgo)

Chicken salt chips (vg)

'Golden Gaytime,' toffee & buttermilk parfait, dark chocolate, malt & honeycomb crumble (v)

Warm chocolate & wattleseed torte, chantilly cream (v)

***Required for groups of 10 guests and over. Optional for 8 – 9 guests.***

(v) vegetarian, (vg) vegan, (vgo) vegan option

Please alert your server to any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Card or contactless payment only.

Please note menus are representative and subject to change.