

Vietnamese

DEGUSTATION

FRIDAY 24TH AUGUST

5 COURSES | \$65PP

WINE MATCHING \$25PP

Starters

Coconut Pancake cups filled with caramelised prawns and pork and mung beans.

Crispy salt and pepper tofu with a cucumber and a chilli dipping sauce.

Sticky sesame lemon chicken meatballs served in a lettuce wrap.

WINE: Driftwood Oceania Sparkling Brut

Entree

Fennel Infused Shitake Mushroom Stuffed Wonton Soup
with a Sichuan red oil and black vinegar chilli sauce

WINE: Driftwood The Classic White Semillon Sauvignon Blanc

Mains

Crispy Skin Barramundi with Nuoc Cham Sauce
Fresh ginger, lime, cucumber ribbons, cilantro, lemongrass and julienne red chilies served on a bed of fennel, apple and celery heart salad.

WINE: Driftwood Reserve Chardonnay

Tender Vietnamese Pork Fillets in Claypot
Sweet tangy with crispy garlic, water spinach and served with lime infused Jasmine rice.

WINE: Driftwood The Collection Cabernet Merlot

Dessert

Vietnamese Coffee Custard Tart
Rich brown butter tart shell filled with coffee pastry cream topped with thick creamy caramel. Served with a pandan and coconut ice cream and sprinkled with candied pecans.

WINE: Driftwood Oceania Australian Tawny

