

# your menu

CHEF  
Tom Kime

## Stand Up Degustation Menu:

Cured ocean trout, orange zest, ginger, lime leaves, chilli, sang wa (GF DF)

Crumbed goats feta, mashed broad beans, mint, asparagus, baguette (V)

Kingfish, beetroot salsa, mojo verde, radish shoots (GF DF)

Rare roast duck breast, sesame wafers, fresh mango salsa (DF)

Seared scallops, green cashew nut chutney, green chilli, mint (GF DF)

Chicken bites, roast chilli, peanut crumbs, house made satay (GF DF)

Lamb backstrap, cumin seeds, roast red peppers chermoula (GF DF)

Caramelised leek & truffled soft cheese tartlets (V)

Crayfish, fresh Asian greens, rice paper, coriander chutney (GF DF)

Togarashi spiced seared kingfish, warm ginger vinaigrette (GF DF)

QLD poached prawns, Nuac cham chutney (GF DF)

Lemon, vanilla, buttermilk pannacotta, berries compote (GF)

Cinnamon & rice cups, spiced roast nectarines, pistachio brittle (GF)

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

 **CHEFIN** love food experiences

# your Chef

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Tom Kime



**Biography:** Tom has cooked privately for international celebrities and royalty, by appointment including hosting Jamie Oliver's wedding. Tom has written six acclaimed books, filmed five series of Ready Steady Cook and presented three of his own TV series.

Most recently, Tom was the executive chef of Goodtime Hospitality in Sydney overseeing the East Village in Darlinghurst and the West village in Petersham. Qantas voted the terrace at the East Village their no. 1 roof top bar for 2017. The East Village won the Timeout award for Best Pub Revival 2017. Tom was the executive chef of Ceru restaurants in London and Sydney specializing in street food from the eastern Mediterranean and the Levant.

Tom has written more than 15 books and filed 10 TV series.

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