

# - THE - VIRGIN KITCHEN



**DINNER**

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## Entrée

Smoked trout, chorizo & cheddar croquettes, horse-radish crème fraiche x 3	\$22
TVK "Bug" rolls, chive mayo, brioche x 2	\$24
Dukkah dusted Haloumi chips, harissa yoghurt dipping sauce (V, GF)	\$19
Korean spiced BBQ chicken skewers, jasmine rice, bread and butter pickles	\$20
Marinated Macedon Olives & Dreaming Goat Dairy chevre, grilled house-bread (GFO, V)	\$14

## Main

Moroccan lamb shank, sweet potato mash, sauteed greens (GF)	\$38
Chicken, ham hock & leek pie, creamy mash, baby carrots	\$36
Thai style red duck curry, wok greens, coconut black sticky rice, Asian salad (GF)	\$38
Miso mushroom lasagne, grilled garlic house bread, crispy kale chips (Vegan, DF)	\$32
Crispy pork belly, Canadian scallops, cauliflower puree, avocado & herb salad (GF)	\$42
300gm Scotch fillet, celeriac remoulade, house chips, pepper sauce (GF)	\$52
Pan-fried Atlantic salmon, baby potatoes, oyster mushroom, truffle green pea puree (GF)	\$38

## Sides

Tomato & house made focaccia panzanella, basil leaves, balsamic vinaigrette (DF, GFO)	\$13
Hand cut chips, rosemary salt, garlic aioli (GF, DF)	\$13
Organic leaves, asparagus, radish, red onion (GF, DF)	\$13
Heirloom carrots, spiced honey, toasted sesame seeds (GF, DF)	\$13

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Please kindly inform our team of any dietary requirements **V** Vegetarian **VG** Vegan **O** Option **GF** Gluten Free  
**DF** Dairy Free