



December Menu

Entrées

Candy pork belly, pickled papaya, Nam Jim
Hiramasa kingfish, spicy plum, ponzu dressing
Spring greens salad, whipped tofu, puffed grains
Prawn & chicken dumplings, black vinegar & crispy chilli dressing

Mains

Roasted pumpkin & almond tortellini, buttermilk, sage
Humpty Doo barramundi, yellow crab curry, coconut sambal
Sichuan salted duck, pickled carrot salad, 5 spice caramel
Master stock turkey, shiitake mushrooms, imperial butter sauce

Sides

Green leaf salad, beans, radish & ginger dressing
Shoestring fries, sriracha salt

Desserts

Lemon meringue pie, frozen like Nan's
Dark chocolate parfait, honeycomb crumb, violet ice cream
Passionfruit soufflé, caramelized white chocolate, coconut sorbet
Christmas pudding, milk sorbet, bailey's anglaise

\$95pp three courses, \$75pp two course lunch
add eye fillet \$15pp, add seated canapes for \$15pp
seven course tasting menu \$100 + wine match \$60

Ph (03) 9654 8808

bookings@transporthotel.com.au

Menu subject to change according to seasonal availability
All card payments incur a 1.5% surcharge