

# *fermentAsian*

## *Chef's Tasting Menu*

*(Example Only)*

*\$75 per person*

*Please ask about wine matching possibilities*

<i>Thit lon cuon la lot</i>	<i>Fresh betel leaves with sticky caramelised Hampshire pork and incendiary components</i>
<i>Nem Ha Noi</i>	<i>Hanoi Spring Rolls with fresh herbs and classic Vietnamese dipping sauce</i>
<i>Tom và nho</i>	<i>SA prawns, roasted grapes, fennels, orange</i>
<i>Ga và bap cai</i>	<i>Salad of coconut-poached chicken breast, cabbage and macadamias</i>
<i>Lon voi gung va cam</i>	<i>Barossa Hampshire pork belly with ginger and orange sauce served with</i>
<i>Rau sao</i>	<i>Stir-fried seasonal vegetables, garlic &amp; fish sauce</i>
<i>Ca ri bo</i>	<i>Massaman Curry with grilled Mayura Station Wagyu beef and taro</i>

*Please advise waiting staff regarding any allergies or to enquire about vegetarian options.  
GST is included in all prices*

*NO SEPARATE ACCOUNTS*

*\*\*\*BYO (bottled wine only) \$20 per 750 ml bottle\*\*\*  
No BYO on Friday and Saturday nights*