

# *fermentAsian*

## *Chef's Tasting Menu*

*(Example Only)*

*\$78 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>Banh xeo</i>             | <i>Vietnamese Pancake with prawns, coconut caramel, herbs</i>                              |
| <i>Goi muc</i>              | <i>Grilled SA Squid, finger lime, tomatoes, capsicum, herbs salsa</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>Ma bo</i>                | <i>Wagyu beef cheek with ginger, coriander, mint chutney</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***