

Carmodys

CELEBRATIONS MENU

(One selection from each course and shared dessert)

Entree

KARAAGE CHICKEN POPPERS

with szechuan salt, gochujang mayo, lime

CRISPY DUKKAH SPICED PRAWNS

with whipped avocado, sumac, preserved lemon aioli

CHAR SUI SHREDDED PORK TACOS

with mango & black bean salsa, charred corn tortillas,
sesame slaw

Main

BEEF TENDERLOIN

with celeriac mash, herbed asparagus,
beer battered onion rings, smoked salt, port jus

GRILLED CHICKEN BREAST

with coconut rice, panang curry sauce,
bok choy, peanut crumble

MAPLE MISO GLAZED SALMON

with green tea soba noodles, edamame,
sprouts, radish, furikake

Shared Dessert

SPICED BLACK FOREST CRUMBLE

with baked cherry & plum filling,
toasted oat & coconut crust, cherry chocolate,
wild berry sorbet

Members

\$40.9

Guests

\$43.9