

# Charlie's Kitchen

July 2017

Campos

Asian spiced butternut purée,  
pickled daikon, black sesame,  
tapioca wafer

Oriental mushroom croissant

Chicken and water chestnut  
fortune cookies

Crispy masterstock duck straws

Prawn and calamar toast rolls,  
wasabi

Nori and black sesame sourdough,  
trout and apple mousse

72 hour Asian beef short rib gyoza,  
pickled ginger lemonade

Smoked beetroot and vodka cured salmon,  
horseradish pannacotta, pear,  
watermelon radish, garden cucumber flowers

Lobster, coriander, chilli and lime steamed dumpling,  
carrot and star anise jelly,  
puffed wild rice and shallot granola

Slow cooked and pressed masterstock pork belly,  
torched broccoli, charred onions,  
wasabi aioli

Charred plum, meringue,  
sesame oat crumble, apple, plum and cinnamon puree,  
lemongrass granita