

ALUMNI



CROWN

NAT THAIPUN VEGETARIAN MENU

HORS D'OEUVRE

Compressed Watermelon, Ginger, Nashi pear,
Lemon Myrtle, Thai Basil, Latok

STARTER

Sai Oua Scotch Egg, Nam Prig Noom Relish,
Green Chilli Emulsion, Kaffir Lime Crisp

MAIN

Charred Eggplant, Oyster Mushrooms, Tom Yum Sauce,
Tempura Enoki, Pickled Karkalla,
Warrigal Green, Bush Tomatoes, Finger Lime

Wattleseed Hokkaido Milk Buns with Vegemite Butter

DESSERT

Eucalyptus Macrorhyncha Honey Tart,
Wattleseed & Ricotta Ice cream,
Toasted Cornflakes, Honeycomb

