



Leaf wraps

Green mango, coconut chips, chilli & ginger caramel, peanuts, salmon sashimi, salmon roe (gf)(v)(vgo)

Freshly shucked oyster

seasonal toppings (gf)(nf)(lfo)

Prawn and ginger dumpling

black vinegar, chilli oil (v)(nf)

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Akaushi beef spring roll

Melaleuka Farm beef and shiitake mushroom spring roll with kimchi chilli relish dipping sauce (nf)

Steamed charcoal bao

Crispy pork belly, pickled Asian vegetables, chilli, coriander, fried shallots, mint, hoisin, sriracha kewpie (v)(vgo)(lf)

Chicken Lollipop

Sous vide and grilled chicken thigh, charred spring onion, crispy nori, togarashi mayo (gf) + grilled tofu (vo)

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Deep fried bao

cinnamon, coconut sorbet, miso caramel



Beverage Packages

BOTTOMLESS SPARKLING PACKAGE

Free flowing *Sparkling wine* served with a board with small jars of fruit puree & Tilly's signature garnishes to make your very own Bellini, Rossini or Mimosa's

\$69 per person

PAIRED COCKTAIL PACKAGE

On Arrival - *Frozen* cocktail
First Course - *Lotus Spritz* cocktail
Second Course - *Hints of Japan* cocktail
Third Course - *Peach & Pomegranate Fizz* cocktail

\$79 per person