



— AT THE ROXY —
STREET SERENADE
Spring Dinner Menu

Movie Image from 'Fifth Element' 1997

SMALL PLATES

- Oysters, served natural with Chardonnay and apple mignonette 1 | 6 | 12 \$MP
or
Three battered oysters with creamed grits and tomatillo salsa \$MP
- Onion rings, ssamjang mayo (V) \$7
- Sweet pea panna cotta with fennel, radish, soy, and lemon (V) (GO) \$10
- Fried chickpea batter, goat's cheese mousse, tomato, basil (GF) (DO) \$12
- Fragrant poached chicken with crispy noodles, dragon fruit, sesame, and jasmine (DF) \$16
- 'Lobster Thermidor Dog'
Poached lobster sausage grilled in a bun with hollandaise, cheese, and Thai chilli \$18
- Mongolian confit lamb ribs, pickled daikon, creme fraiche (GF) (DO) \$16
- Cajun black fish tacos, celeriac remoulade (GF) (DF) \$16
- Green roti wraps, beef rendang, onion, pickle, and mint achaar \$18

LARGE PLATES

- Korean BBQ beef burger, apple and radish dongchimi, crispy onion, and shoestring fries (DO) \$22
- 'Ayam Percik' (GF) (DF) \$28
Malay grilled chicken, coconut gravy, glutinous rice
- Spring garden risotto, whipped porcini cream, pecorino, sunflower (V) (GF) \$26
- Lamb and almond koftas, black bean, asparagus, pomegranate, flat bread (DO) \$28
- Pan-roast monkfish, cauliflower, squid ink, artichoke and Chinese sausage crepinette (GF) \$28

SHARING PLATES

- SPRING STREET FEAST**
Tour the street food cultures of the world with nine dishes to share, served in three waves - two savoury, one sweet
Please ask for a description of tonight's plates \$98



- PENINSULA PLATTER FOR TWO OR THREE:**
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share

Please ask your server for today's selection \$38 | \$58

Please inform us of any allergies or dietary requirements etc

- Gluten Free (GF) Gluten Free option (GO)
- Dairy Free (DF) Dairy Free option (DO)
- Vegetarian (V) Vegetarian option (VO)
- Vegan (V)

SIDES

- Shoestring fries, tomato sauce, mayonnaise (V) (GF) (DF) \$6
- Polenta chips with smoked tomato and creole cream (V) \$8.5
- Baby leaf salad with seeds and pickled spring vegetables (V) (GF) (DF) \$8.5
- Fried feta, truffle honey, thyme (V) \$10.5
- Grilled asparagus, candied anchovy, pumpkin seeds, herb butter (V) (GF) \$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

- Chicken tikka taco (GO)
- Fish bites with shoestring fries and salad
- Cheese and tomato pizza (V) (DO)
- Add an ice cream sundae with chocolate sauce for \$1.5, available by itself for \$5

DESSERT

- Star anise poached strawberries, pandan jelly, coconut sorbet, pepper wafer (GF) \$12
- Sichuan ice cream, chilli and ginger grilled pineapple (GF) \$12
- New Orleans beignets, tart apple, Chantilly \$12
- Chocolate crackling, yuzu custard, raspberry and charcoal marshmallows (GF) \$12

