

set menu	a selection of dishes from each section of the menu	88
	matched beverages	60
pie tee, mushroom xo, quandong, smoked cauliflower		6
rock oyster, coconut curry vinaigrette, shallot, tasmanian pepperleaf		6
wagyu rendang pie, pickled radish, fermented sambal		10
'gado gado' x crudités, macadamia, sunflower seeds, kakadu plum		18
ocean trout, heirloom tomato, white peach, paperbark oil		26
'otak otak', spanner crab curry, finger lime, rice crisps		29
veal tartare, flavours of pho, puffed kangaroo tendon		28
squid noodles, ink sambal, karkalla, egg yolk		27
smoked eggplant, davidsons plum, fermented coconut		32
scarlet prawn, victoria bitter, lovage, bush tomato rice		42
flounder, ginger flower, fermented saltbush, chilli		40
pork cutlet, rainforest tamarind, rhubarb, fennel		39
rangers valley wagyu, strawberry gum, carrot, sunrise lime satay		50
broccoli, blood lime, coconut yoghurt, snow peas		18
cabbage, curry leaf, brown butter, macadamia		17
egg noodles, XO sauce, chicken crackling, pepperberry		29
aromatic herb fried rice, lemon myrtle, smoked roe, bottarga		26

sunda turns two

and it's a party. kxanh is letting the chefs loose and they'll each be coming up with a dish for the night. there'll be snacks, entrees and bottomless booze. in a nutshell, it'll be awesome.

tuesday 31 march, 6.30pm or 7.00pm. \$198 pp
book with our staff

SUNDA _