

ALUMNI



CROWN

KISHWAR CHOWDHURY VEGETARIAN MENU

*A reflection of Bangladeshi & regional Indian flavours,
celebrating Australian & native produce*

TO START

Beetroot & Feta Phuchka

Roasted beetroot, feta & goats cheese cream,
alfalfa in a semolina phuchka shell (v)

Toast Biskoot & Jam

Brioche ghee toast with Nani's plumb chutney,
lightly pickled cherry tomatoes and blood orange

Served with Tomato Rasam Tea

ENTRÉE

Burrata, Watermelon, Ginger

Watermelon & ginger consommé, handmade burrata,
Compressed watermelon, mint & chili oils, Tasmanian Pepperberry salt (v)

MAIN

The Calcutta Chop

Salt baked beetroot, herb and hand ground spiced croquette,
herbed hummus, charred paneer, roasted beetroot,
smoked eggplant bharta & tapioca snow

DESSERT

The Love Letter to Bangladesh

Toasted fennel & betel leaf ice-cream served with
dark chocolate ganache, toasted coconut, dates,
candied fennel mukhwas & jaggery caramel on betel leaf

