

- add 3 matched wines for \$21pp



**ox tongue** (uhriin hel)

ox tongue, served with creamy eggplant puree and pickled red cabbage  $df\ gf$ 



covered beef soup (bitu shol)

beef bone broth with thinly sliced beef in a steamed spinach dough cover df gf\* vg\*

mongolian dumplings (buuz)

wrapped hand-diced beef, served with Naadam dipping sauce df



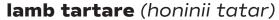
mongolian barbecue (horhog)

fatty lamb served with roasted veggies, sizzling-hot volcanic stones and bbq emulsion  $df\ gf$ 





- add 4 matched wines for \$26pp



diced lamb with sea buckthorn dressing, blueberries and crisps



### **ox collagen jelly** (stu-gen)

collagen jelly, sundried tomato & pine nuts, house-made pesto, creamy milk tea sauce  $df\ gf$ 

### beef & duck pate (eleg)

beef & duck pate, with spiced currant sauce, served on traditional flatbread  $gf^{*}$ 

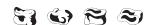


### mongolian dumplings (buuz)

wrapped hand-diced beef, served with Naadam dipping sauce df

## mushroom pockets (moogtei khuushuur)

pockets filled with mushrooms and cheese, with a herb yogurt dip *va* 



## \*sizzling market fish (unuudriin zagas)

served with black vinegar sauce, pickled mushrooms and mongolian noodles  $df\ gf^*$ 

#### OR

# \*confit duck maryland (nugasnii guya)

confit duck maryland with pineapple jus and charred broccolini  $gf^*$ 



## neapolitan mascarpone tart (gurvan jimsnii tart)

a showcase of three mongolian berries with white chocolate & mint pesto  $\emph{vg}$ 



