

## \$65 Lunch Set Menu

Pani puri, crispy parcel filled with spiced potato,  
mung beans, date and tamarind chutney with aromatic water

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Huon Salmon tartare  
with ponzu, fresh wasabi and rice pappadums

Grilled mustard chicken tikka skewers with green mango chutney

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Madras confit duck leg with Davidson plums and cucumber salad

Grilled broccolini with crumbed paneer

Or

Bengali curry with Barramundi, Spring Bay mussels,  
Mooloolaba prawns and Kashmiri chilli

Aloo gobi, potato, fried cauliflower, garam masala salt,  
fenugreek and yoghurt dressing

Basmati rice

Chapati bread

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Rum baba, spiced mascarpone cream and grilled pineapple

Or

Mango and coconut bombe Alaska with toasted coconut crumb

(VG) Vegan, (LG) Low Gluten, (GF) Gluten Free, (V) Vegetarian

### IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients

# TONKA × N G V

## \$85 Set Menu

Pani puri, crispy parcel filled with spiced potato,  
mung beans, date and tamarind chutney with aromatic water

Morton Bay Bug betel leaf  
with pickled green papaya and ginger

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Huon Salmon tartare  
with ponzu, fresh wasabi and rice pappadums

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Burrata mozzarella, spiced tomato relish  
and charred roti

Grilled mustard chicken tikka skewers with green mango chutney

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Madras confit duck leg with Davidson plums and cucumber salad

Grilled broccolini with crumbed paneer

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Bengali curry with Barramundi, Spring Bay mussels,  
Mooloolaba prawns and Kashmiri chilli

Aloo gobi, potato, fried cauliflower, garam masala salt,  
fenugreek and yoghurt dressing

Basmati rice

Chapati bread

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Rum baba, spiced mascarpone cream and grilled pineapple

Or

Mango and coconut bombe Alaska with toasted coconut crumb

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