TERRACE LUNCH

STARTERS

TUNA BRUSCHETTA	grilled sourdough, garlic mayo, radish, organic egg *df*	27
SPRING ROLL	chicken, spring onions, vermicelli, cucumber, mint, coriander, ginger dressing *gf df v*	*30*
EGGPLANT TEMPURA	miso - mustard sauce, white sesame, garden basil, lime *gf df v*	*23*
CHICKEN GYOZA	chili oil, soy - black vinegar sauce, coriander *df*	*29*
VEGETABLE DUMPLINGS	soy, chili oil, sesame, coriander *df v*	*31*
SMOKED SALMON	cream cheese, tomato, red onion, caper, dill pickle, lavosh	33
MALOLO GARDEN SALAD	local leaves, herbs, shaved vegetables, green goddess dressing *gf df v*	*30*
COUNTRY STYLE PORK TERRINE	grilled sourdough, condiments, grain mustard	27

MAINS

CAVATELLI	eggplant, toasted pine nut, moca, cherry tomato, basil, goats' cheese	33
PRAWN DIAVOLO| spaghetti, garlic, white wine, tomato sugo, cherry tomato, shellfish oil *df*	*45*
KETE'S BOWL	local rice, ferments, tamago egg, pickles, steamed greens, cashew gf *df v*	*39*
PORK DAN DAN	egg noodles, roasted sesame sauce, chili, Szechuan pepper, peanut, soy *df*	*40*
THAI FISH CAKES - sugarcane skewer, prawn, lemongrass, ginger, kaffir lime, sweet & sour sauce	36
BIBIMBAP - rice, fried organic egg, carrot, moca, gochujang sauce, roasted sesame *gf df v*	34
HAINAN CHICKEN RICE	steamed rice, poached chicken, cucumber, chili oil, lime, shallot gf *df*	*41*
THAI BEEF SALAD	rice noodles, long bean, cucumber, palm sugar dressing, sirloin, peanut *gf df*	41