

The Food of Bharat Menu

10 Courses

Patra Poda

Khandavi

Vada

Abalone, Tomatoes, Lemon gum, Coconut water

Kavuni arisi Idli, House made ghee, Podi

Shikampuri kebab, Davidson plum, Cucumber, Coriander

Marron, Kodi, Okra, Poe, Okra

Duck roast, Pathiri, Blackberry, Green mango, Kohlrabi

Dohneiong pork, Warrigal greens, Desert lime, Gobindbhog, Paperbark

Lassi, Geraldton wax, Elderflower

Chenna poda, Strawberry gum, Lace cookie, Fermented berries

Bebinca

Kahwa

Sandesh, Leatherwood honey

5th March Onward

Menu subject to change without notice

EVL

The Food of Bharat Menu VEGETARIAN

10 Courses

Patra Poda

Khandavi

Vada

Pickled Enoki, Tomatoes, Lemon gum, Coconut water

Kavuni arisi Idli, House made ghee, Podi

Young Jackfruit kebab, Davidsons plum, Cucumber, Coriander

Oyster Mushroom, Kodi, Okra, Poe, Okra

Vegan duck, Pathiri, Blackberry, Green mango, Kohlrabi

**Soy nuggets, Warrigal greens, Desert lime, Gobindbhog,
Paperbark**

Lassi, Geraldton wax, Elderflower

Chenna poda, Strawberry gum, Lace cookie, Fermented berries

Bebinca

Kahwa

Sandesh, leatherwood honey

5th March Onward

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The Food of Bharat Menu

5 Courses

Patra Poda

Abalone, Tomatoes, Lemon gum, Coconut water

Vada

Kavuni arisi Idli, House made ghee, Podi

Patrani Machi, Barramundi, Young coconut, Sunrise lime chutney

Duck roast, Roasted coconut Rice, Blackberry, Green mango,
Kohlrabi

Lassi, Geraldton wax, Elderflower, Seasonal Fruit

5th March Onward

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The Food of Bharat Menu VEGETARIAN

5 Courses

Patra Poda

Pickled Enoki, Tomatoes, Lemon gum, Coconut water

Vada

Kavuni arisi Idli, House made ghee, Podi

Patrani Oyster Mushroom, Young coconut, Sunrise lime chutney

Vegan Duck, Roasted coconut Rice, Blackberry, Green mango,
Kohlrabi

Lassi, Geraldton wax, Elderflower, Seasonal Fruit

5th March Onward

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