The Food of Bharat Book Menu 10 Courses

Prawn patra Poda Khandavi Vada and Sambhar

Marron head rassam, squid, maron claws

Winter tubers Undhiyu, paperbark, mountain pepper, warrigal green

Marron, Kodi, Broad Bean, Poee

Shikampuri Kebab, Dairy goat, Davidson plum, Cucumber, Coriander

Duck roast, Appam, Blackberry, Green mango, Kohlrabi

Pork belly sorpotel, toddy, apple, ghee rice

Lassi, Geraldton wax, Yuzu

Quince steamed pudding with strawberry gum, riberries and cream

Bebinca Kahwa Sandesh, Leatherwood honey



The Food of Bharat Book Menu VEGETARIAN 10 Courses

Oyster Mushroom Patra Poda Khandavi Vada

Rassam, enoki mushroom, pickled magnolia

Winter tubers Undhiyu, paperbark, mountain pepper, warrigal green

Asparagus, Kodi, Okra, Poee

Soy Chunk kebab, Davidsons plum, Cucumber, Coriander

Celeriac, Appam, Blackberry, Green mango, Kohlrabi

Jackfruit sorpotel, toddy, apple, ghee rice

Lassi, Geraldton wax, Yuzu

Quince steamed pudding with strawberry gum, riberries and cream

Bebinca Kahwa Sandesh, leatherwood honey



The Food of Bharat Book Menu 5 Courses

Patra Poda Vada Winter tubers Undhiyu, paperbark, mountain pepper, warrigal green

Patrani Machi, Barramundi, Young coconut, Sunrise lime chutney

Shikampuri Kebab, Dairy goat, Davidson plum, Cucumber, Coriander

Dohneiiong pork, Warrigal greens, Desert lime, Paperbark

Saffron Sponge, Strawberry gum custard, Quince



The Food of Bharat Book Menu Vegetarian 5 Courses

Oyster Mushroom Patra Poda Vada Winter tubers Undhiyu, paperbark, mountain pepper, warrigal green

Patrani Potato, Young coconut, Sunrise lime chutney

Soy Chunk shikampuri kebab, Dairy goat, Davidson plum, Cucumber, Coriander

Young Jackfruit, Warrigal greens, Desert lime, Paperbark

Saffron Sponge, Strawberry gum custard, Quince

