

Chef's Table

**FRIDAY JULY 25TH
FRIDAY AUGUST 1ST**

Mango's
Bar & Grill

PRESENTS

**The
Curated
Plate**

- CULINARY FESTIVAL -
SUNSHINE COAST, QUEENSLAND

MENU

WARM STARTER

Smoked Maleny Buffalo tartare - Seared Buffalo tenderloin tartare with roasted bonemarrow, quail egg yolk, mustard and chives on a toasted sourdough

COLD STARTER

Kingfish crudo - Kingfish kinilaw, coconut-lime emulsion, finger-lime pearls, spring onion oil and thai chillies (using King fish from Mooloolabah River Fisheries)

HOT APPETISER

Rawganix Pork sisig taco - Crispy pork belly sisig, calamansi-aioli, charred jalapeño served in corn tortilla (using pork by Rawganix Farm, Gympie)

MAIN COURSE

Wagyu shank sinigang - Braised wagyu shank from Rawganix Farm, in rich tamarind gravy, roasted tomato confit, garlic fried rice, charred mustard greens and young green beans

DESSERT TRIO

Queso de Bola Cheesecake - A Filipino indulgence made with Woombye Aged Edam cheese. A cheesecake with lengua de gato base, topped with toasted shredded edam cheese

Caramelized Banana Spring Roll - banana spring roll with dulce de leche spread and vanilla ice cream