



Welcome to Onred! In 2008 Onred was established with a vision to provide best culinary fine dining experience and had various talented head-chefs over number of years including our current head-chef Mr. Pradeep Manupriya, with a vast experience in kitchens across Germany, UK and the Dubai, he has always followed his passion for fresh produce and creative culinary challenges. His passion to continuously learn and explore his craft has resulted in an impressive career with previous work experiences that include working for Gordon Ramsay at Powerscourt as well as 5-star hotels such as the Burj Al Arab, Jumeriah, one and only Royal Mirage, Dubai, Four Seasons Dublin. Pradeep brings unparalleled knowledge of Modern European and Australian cuisine, and love to procure and utilize quality local seasonal produce. We hope you enjoy your experience!!

Tassie natural oysters (5.5) | Tassie oysters w Champagne vinaigrette, Salmon caviar (6)

First Course

Chef's Choice course to start your night

Second Course

Beef tartare, Egg yolk, Marinated ribbon cucumber, House made lavosh, Salmon caviar

Chilled cucumber, Avocado and Almond soup, Mint jelly, Roasted almond flakes, Olive oil (V)

Watermelon carpaccio. Mint oil marinated pan-fried prawns, Feta cheese, Kalamata olive and Bee honey puree, Fresh mint (GF)

Third Course

House marinated artichoke, basil, Goat cheese ravioli, Crispy basil, Tomato broth, Basil oil (v)

Star anise and Cinnamon marinated Duck Breast, Braised kohlrabi with orange juice and Moscato sugar, Raspberry reduction (GF)

Pan fried Salmon marinated with lemon and Asian spices, Coconut milk, Lemon grass and Chilli espuma, Kohlrabi and Roasted coconut salad (GF)

Fourth Course / Mains

Sous vide medium rare beef fillet, Potato souffle, Butter glazed Dutch carrot, Cream kale dark chocolate jus

Chicken breast stuffed with couscous, Roasted pine nuts and Coriander, Spinach puree, Herb sabayon. Buttered asparagus, Confit tomato, Shiraz jus

Roasted spiced cauliflower, Mix spiced tomato and butter reduction, Mint yoghurt foam, Roasted peanuts, Crispy curry leaves, Coriander oil (V, GF)

Sides to share: Bowl of seasonal vegetable | Bowl of roasted potato (slow roasted in duck fat) \$10

Fifth Course / Dessert

Grand Marnier mascarpone mousse, Frangipani crisp, Saviordi biscuits, Espresso ice cream, Dutch cocoa powder

Rose water and Strawberry ice-cream, Brown sugar and Cinnamon rubbed grilled annas, Saffron and Cardamon milk reduction, Fresh strawberry and Mint salsa, Pistachio crumbs (GF)

Chef's choice selection of 3 cheese, House made Lavosh bread, Fig paste, Nuts (\$5 extra)

5 course \$99 | Wine Pairing \$55

Please speak to one of our friendly staffs for any special dietary requirements.