

Dinner Menu

Curly's

MARKET • DINING
COMMUNITY

Appetisers

PRAWN DUMPLINGS

22

Wild Australian prawns, pasture-raised pork, bamboo shoots, wood ear mushrooms, chicken bone broth

MUSHROOM SAMOSAS

20

Spiced mushroom medley, hand-folded pastry, with mint and mango chutneys

SOUP OF THE DAY

18

Served with sourdough toast

CURLY'S SALAD

28

Fennel, carrots, purple cabbage, romaine lettuce, cherry tomatoes, shimeji mushrooms, house dressing

Add chicken thigh +\$6

Add grass-fed steak (100g) +\$14

SPICY THAI PRAWN SALAD

28

Wild Australian prawns, green mango, cherry tomatoes, lemongrass, orange, onions, red chillies, roasted peanuts

Marketplace Selections

MARKET GRILL

MARKET PRICE
+ 20 PREP FEE

Visit our butcher display for today's freshest meat and seafood selection

Includes a side salad and a choice of one sauce:

Red wine jus / Chicken jus / White wine beurre blanc

SURF AND TURF PLATTER

248

Our best meats and freshest seafood, thoughtfully prepared for easy sharing

Grass-fed Angus beef, NZ grass-fed lamb rack, tandoori chicken leg, wild-caught fish, grilled seasonal vegetables
(Good for 4 pax)



Kajiya Organic
Grass-fed Wagyu Beef
Sugarcane-fed
No antibiotics
No hormones



CURLY'S SIGNATURE



VEGETARIAN

Mains

LAMB KOFTAS

Spiced organic lamb koftas, cumin yoghurt, onion and herb salad

48

OXTAIL RAGU RIGATONI

Slow-cooked grass-fed oxtail, fresh rigatoni, basil

38

WILD ROCKET PESTO ORECCHIETTE

Rocket pesto, cherry tomatoes, parmesan, fresh orecchiette

30

GRILLED ROCKLING

Australian rockling fish, turmeric and garlic marinade, dill and spring onion salad

38

WAGYU STEAK

Organic Japanese wagyu flank, arima sansho, garlic chips, yuzu kosho, salt and pepper, red wine jus

138

Claypots

WILD MUSHROOM RICE

Matsutake mushrooms, oyster mushrooms, sansho pepper, perilla soy dressing, crispy short-grain rice
(Good for 2 pax)

58

TIGER PRAWN GLASS NOODLES

Wild-caught tiger prawns, wood ear mushrooms, leeks, mungbean noodles, crispy pork lard
(Good for 2 pax)

68



Warm Vegetables

PUMPKIN

Roasted pumpkin, brown butter, sage, toasted hazelnuts

18

LEEK

Braised leeks, butter, white wine

18

BEETROOT

Baked beetroots, soy-orange glaze, crumbled feta

18

CAULIFLOWER

Tandoori cauliflower, cumin yoghurt, pomegranate, balsamic reduction, cayenne pepper

18



CURLY'S SIGNATURE



VEGETARIAN

Sides

TALLOW FRIES

12

Hand-cut fries, grass-fed beef tallow, with toum

CLAM SOUP

16

Korean clams, dashi, garlic, spring onions

SAFFRON BASMATI RICE

10

Saffron, star anise, cinnamon, basmati rice

Desserts

BASQUE CHEESECAKE

14

French cream cheese, French cream

LIMONCELLO CAKE

16

Limoncello curd, Italian mascarpone cream, lemon confit,
French cream, thyme oil, lemon balm

CHOCOLATE COULANT

18

Caraibe 66% chocolate, cacao nibs, French cream, almond flour

APPLE PIE A LA MODE

18

Granny Smiths, Envy apples, French butter, unbleached plain flour,
served with vanilla ice cream