

Glen Waverley Progressive Dinner Menu

Wednesday 18th September 2024



Steak Ministry Bar & Grill
Ikon Centre 39-51 Kingsway parade, Glen Waverley 3150

Entrée Options

SIGNATURE STICKY LAMB RIBS (4pcs) (GF)

Smoked Lamb Ribs, Tequila-Agave Glaze, Garlic Aioli, Lemon Myrtle Salt, Crispy Kale

FLASH FRIED CALAMARI

Lemon Pepper Fried Calamari, Szechuan Pepper Salt, Saffron Aioli, Pickled Purple Carrot, Squid Ink Tapioca

Main Course Options

WAGYU BRISKET

House Rubbed Brisket, Garlic Mashed Potato, Picked Herb Salad, Crispy Fried Onion, Calvados Glaze

WAGYU RUMP MS9 (200 grams) (GF)

STKM Chips, Garden Salad, Mushroom Sauce

Dessert Options

STICKY DATE PUDDING

Date Pudding, Milk Chocolate Cremeux, Toffee Shards, Caramel Gelato, Caramel Crispearls

HOT MOLTEN LAVA CAKE

Belgian Dark Chocolate, Chocolate Crumble, French Vanilla Bean Cream, Raspberry Gel, Hot Caramel Fudge Sauce, Tequila Gelato

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SANAICHO

83 Kingsway, Glen Waverley

Entrée Options

Tempura Seafood Miso Soup
Miso soup, Seafood Salad & tempura

Tempura Miso Soup
Miso soup, tofu seaweed salad and spring roll

Main Course Options

La Galbi ribs with fried rice
Ingredients: Pork & Rice

Teriyaki Chicken with Yaki udon
Ingredients: Chicken & udon

Dessert Options

Vanilla Swiss Roll with Matcha Ice Cream Description: Vanilla cream cake roll
Ingredients: Sponge cake, cream, matcha

Vanilla Swiss Roll with Black Sesame Ice Cream Description: Vanilla cream cake roll
Ingredients: Sponge cake, cream, black sesame

Drinks Options

Non alcoholic - Lemon lime & bitters Lychee fizz Strawberry daiquiri
Alcoholic- Choya Mojito Yuzy Gimlet Purple Rain

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Piatella Cafe & Bar
88 Kingsway, Glen Waverley,

Entrée

King Prawn

Description: Pan-fried lime king prawn on wonton crisp, avocado salsas, petite Asian herb.

Ingredients: Prawn, wonton skin, avocados

Wagyu tartare

Description: Wagyu aged beef, dice shallots, pickle, capers, parsley, on wasabi rice paper crisp

Ingredients: Wagyu beef

Main Course Options

American House meat platter Description: Mix selection of Bass straits beef brisket, pork ribs, wings, pickle, coleslaw and chips

Ingredients: Beef, pork, chicken, chip, salad

King prawn and Crab linguine Pasta Description: Green king prawns, crab meat, garlic, chilli, cherry tomato, parsley.

Ingredients: Prawn, crabs, pasta

Dessert Options

Piatella Special Waffles

Description: Fresh strawberries and bananas topped with hazelnut Nutella

Salted Caramel Crepe

Description: Thick, rich, salted caramel sauce topped with almond crumble

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Elephant Corridor
179 Coleman Parade, Glen Waverley

Entrée Options

Salt & Pepper Calamari Description: Wok stir-fried Calamari w/ Ceylon Spices
Ingredients: Calamari, garlic, green onions & Chillies w/ Ceylon spices

Chicken Tikka Description: Tandoori boneless Chicken Ingredients: Chicken, yoghurt & tandoori spices

Main Course Options

Lamb Rogan Josh Description: Lean Lamb cooked w/ spices & yoghurt
Ingredients: Lamb, Kashmiri Spices & Yoghurt

Chicken Kothu Roti on banana leaf Description: Stir-fried Chicken w/ Onions, Capsicum, Tomato tossed w/ spicy sauce
Ingredients: Chicken, Roti, onion, capsicum & tomato

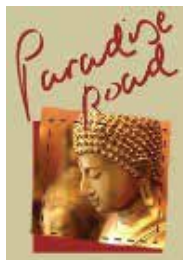
Dessert Options:

Favourite SLK Cream Caramel Description: Caramelised sugar syrup that is poured over a custard
Ingredients: Eggs, Milk, Sugar

Kulfi Pista
Description: Creamy Rich Indian Ice Cream with Nuts & Spices
Ingredients: Full Fat milk, Sugar, Cardamons & Pistachios

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Paradise Road Restaurant ***171 Coleman Pde Glen Waverley***

Entrée Options

Fragrant Pandan Chicken

Description: Marinated Chicken & Sesame seed wrapped in Pandan Leaves served w/ sweet ginger soy sauce

Ingredients: Chicken, Sesame seed, Pandan leaves, Soy sauce

Homemade Curry Puffs

Description: vegetable stuffed Pastry served w/ Cucumber & Homemade Plum sauce

Ingredients: Pastry - Stuffed w/ cooked Potato, carrot, onion

Main Course Options

Unique Green Curry Chicken- w/ Jasmine Rice Description: Famous 'GAENG KEO WHAN' chicken cooked in Coconut Milk with green chillies, herbs & palm sugar

Ingredients: Chicken w/ Thai herbs, green chillies, coconut milk & palm sugar

Cashew- BEEF Stir-fried 'PHAT MED MAMUANG'

Description: Beef stir-fried w/ Cashew nuts w/ mild chilli-soy bean oil
Ingredients: Beef, cashew, onion & soy bean oil

Dessert Options

Tap Tim Grob

Description: Sweet Crunchy Water chestnuts in coconut syrup

Ingredients: Water chestnuts, Lychee & Jack fruit

Thai Tea pannacotta

Description: Silky Smooth Thai Tea Flavoured Classic with/ Mango Ice cream & Crunchy chestnut

Ingredients: served Whole milk, Heavy Cream, Gelatine & Thai tea

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THE BLACK TORO

The Black Toro
79 Kingsway, Glen Waverley

Entrée Options

The Best of Toro

Description: A plate containing our 3 best entree dishes: Kingfish Tostada, Jalapeno & cheese croquette, Short rib taco

Main Course Options

Lamb Barbacoa

Description: Slow roasted lamb, cabbage agrodolce, pine nuts, romesco & crema

Crispy Pork Belly

Description: Crispy Pork Belly, guajillo caramel, coconut rice, green apple salsa

Dessert Options

Churro Taco

Description: Cinnamon Churro taco, vanilla ice-cream & salted caramel

Brownie Stuffed Taquito

Description: Brownie stuffed in a spring roll wrapper and fried, dulce de leche caramel & white chocolate ganache

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MOCHA JO'S

Mocha Jo's
87 Kingsway Glen Waverley

Entrée Options

Mushroom & Feta croquets

Description: Creamy croquets filled with mushroom and feta, crumbed and deep fried, served with aioli & shaved parmesan.

Fried lemon pepper Calamari

Description: Served on a bed of fresh garden salad, tomato salsa, olives and beetroot hummus.

Main Course Options

MJ's open souvlaki plate

Description: Choice of chicken/lamb/mixed with Greek salad, olives, tzatziki, grilled pita and chips.

Lamb Rigatoni: Braised lamb tossed in a rich tomato sugo, finished with whipped ricotta & herb pangrattato.

Dessert Options

Mocha Jo's sticky date

Description: Served with ice cream, butter scotch sauce, walnut crumb & fresh berries.

Home-made Tiramisu served with strawberry