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bambu

FREDDIE AND CO
INDO DINNER FUNDRAISER
6.30PM SATURDAY 20 OCTOBER

STARTERS

RENDANG BEEF TARTARE – WAGYU RUMP CAP MBS5-6, RICE CRACKER, EGG YOLK EMULSION – MINANGKABAU, WEST OF SUMATRA

GRILLED SCALLOP – GALANGAL, CHILLI, SALMON ROE, TAMARIND LIME DRESSING – JIMBARAN, BALI (GF)

CRISPY PRAWN AND CHICKEN RICE CAKE – CUCUMBER, YAM BEAN, FRIED CHILLI, PLUM SAUCE - PONTIANAK, WEST OF KALIMANTAN (GF)

PAIRED WITH 2017 SPINIFEX ‘LUXE’ ROSE – BAROSSA VALLEY SOUTH AUSTRALIA

MAINS

FRIED CHICKEN BISTIK – TRUFFLE MASH. PICKLED BABY CARROT AND JALAPENO, GREEN BEAN KIMCHI, YELLOW SALT – BANDUNG, WEST JAVA

STIR FRIED KANGKUNG – WATER SPINACH, BELACAN, GARLIC CHILLI, QUAIL EGG – JAKARTA

PAIRED WITH 2015 SYLVIE SPIELMANN RIESLING – ALSACE FRANCE

TWICE COOKED LAMB RIBS – SAMBAL HEJO, SWEET SOY GLAZE, FRIED ESHALLOT – PADANG, WEST OF SUMATRA (GF OPTIONAL)

SEAFOOD PINDANG – KING PRAWN, SNAPPER, CLAM, BLACK MUSSEL, CHILLI AND TURMERIC BROTH – BANDAR LAMPUNG, SOUTH SUMATRA

PAIRED WITH 2016 HENTLEY FARM ‘STRAY MONGREL’ GRENACHE SHIRAZ ZIFANDEL - BAROSSA SOUTH AUSTRALIA

DESSERT

KUE DADAR CHIFFON CAKE – COCONUT MONTE, GULA JAWA, CARAMELISED COCONUT – CENTRAL AND EAST JAVA

CRISPY CHOUX WITH BLACK STICKY RICE – BANANA CURD, BANANA GEL – CENTRAL AND EAST JAVA

ES LILIN ALPUKAT – AVOCADO ICEPOP – BANDUNG, WEST JAVA

PAIRED WITH 2017 FROGMORE CREEK ICED RIESLING – COAL RIVER TASMANIA