



EXCLUSIVE FIVE COURSE  
DINING EVENT

SUPPORTED BY



31<sup>ST</sup> JULY & 7<sup>TH</sup> AUGUST

TICKETS ON SALE NOW

## FIVE COURSE MENU

*An elevated Filipino inspired dining experience  
celebrating local Sunshine Coast produce.*

### APPETIZER

#### **Pork Asado Empanada**

*with Pickled Papaya and Spiced Vinegar Dip*

#### **Crispy Noodles "Palabok"**

*with Mooloolaba Shrimp bisque "Palabok" and sous vide Rawganix egg*

### STARTER

#### **Kingfish Ceviche with Spicy Dressing**

*Sliced kingfish, red onion, mint, chili, coriander, and chives*

### MAINS

#### **Braised Buffalo Cheek "Pares"**

*with garlic confit, cherry tomatoes, choy sum,  
fried leeks, and garlic fried rice*

### DESSERTS

#### **Coconut Mousse**

*with Chocolate Soil, Maleny Goat Cheese Crèmeux,  
Ube, Jackfruit, and Caramelized Banana "Turon"*

31 JULY & 7 AUGUST

MANGO'S BAR & GRILL

SUPPORTED BY MALENY BUFFALO & RAWGANIX FARM