



**The Modern Asian Test Kitchen at Red Spice Road**  
**Thursday May 4<sup>th</sup> at 6:30pm**

Red Spice Road's Head Chef, *Dylan McCormack*, has a portfolio of novel, intriguing and delicious dishes he has been working on over the past year which he is eager to serve to you. Each dish will be his personal representation of Modern Asian cuisine in Melbourne and where he envisions it heading in 2017 and beyond.

**The Menu**

**Black pepper crab, Tom Yum flavours, betel leaf**  
**Lemongrass chicken lollipop**  
**Prawn, coconut, turmeric**

*NV Dal Zotto 'Pucino' Prosecco, King Valley, Victoria*

**Tuna, curry oil, smoked tomato**

*2016 Mac Forbes 'Spring' Riesling, Strathbogie Ranges, Victoria*

**Pork, crispy nori, pickled mushrooms, Shichi-mi Tōgarashi**

*2014 Domaine Simha 'Sanskrit' Chenin Blanc, Clare Valley, South Australia*

**Xinjiang lamb, chilli, cumin**

*2016 Airlie Bank 'Fermented on Skins' Pinot Gris, Yarra Valley, Victoria*

**Roasted pork, hoisin, pickled cabbage**

*2016 Yarra Yering 'Light Red Dry' Pinot Noir / Shiraz, Yarra Valley, Victoria*

**Smoked beef, green chili, tamarind**

*2015 Ravensworth Shiraz / Viognier, Canberra District, A.C.T.*

**All-spice, banana, kaffir lime, pink peppercorns**

*2016 Fighting Gully Road 'Moelleux' Petit Manseng, Beechworth, Victoria*

**Price: \$120 per person**

**Book online [here](#)**



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redspiceroad.com  
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