

\$40 BANQUET MENU

STREETFOOD

LIBERTINE CRISPY SQUID

Traditional Pork and Prawn w/ yellowbean dipping sauce
Crispy Tofu and Tomato w/ glass noodles and olives

NORTHERN STYLE CRISPY TOFU

w/ wakame, spring onion and sesame

SOUTHERN VIETNAMESE FISHCAKES

w/ wasabi mayonnaise

STEAMED BOSTON BAY MUSSELS

w/ coconut & lemongrass broth

SWEETCORN CAKES

w/ sweet chilli vinaigrette

VIETNAMESE CHICKEN SALAD

w/ vermicelli & shredded omelette

ROAST PUMPKIN SALAD

w/ peanuts and soy bean

SHARED PLATES

BYRON BAY PORK BELLY

w/ coconut caramel and sweet potato

WHOLE BAKED RIVER TROUT IN BANANA LEAF

w/ nam phrik

HOUSE-MADE YELLOW CURRY

w/ baby corn and beansprouts

GRILLED LEMONGRASS SPATCHCOCK

w/ chili, coriander and mint

inc. STEAMED FRAGRANT JASMINE RICE

(Please choose 3 Dishes from the Streetfood menu and 3 Dishes from the Shared Dishes menu – Rice included)

Available dinner Sun-Thurs and Lunches

\$50 BANQUET MENU

STREETFOOD

NORTHERN STYLE CRISPY TOFU

Traditional Pork and Prawn w/ yellowbean dipping sauce
Crispy Tofu and Tomato w/ glass noodles and olives

NORTHERN STYLE CRISPY TOFU

w/ wakame, spring onion and sesame

SOFT SHELL CRAB SPRING ROLLS

w/ wasabi mayonnaise

SOUTHERN VIETNAMESE FISHCAKES

w/ wasabi mayonnaise

STEAMED BOSTON BAY MUSSELS

w/ coconut & lemongrass broth

SWEETCORN CAKES

w/ sweet chilli vinaigrette

GRAINGE SIRLOIN TARTARE

w/ crispy baguette

VIETNAMESE CHICKEN SALAD

w/ vermicelli & shredded omelette

ROAST PUMPKIN SALAD

w/ peanuts and soy bean

SHARED PLATES

GRILLED LEMONGRASS SPATCHCOCK

w/ chili, coriander and mint

REEF FISH RED CURRY

w/ new potatoes, green beans and eggplant

BYRON BAY PROK BELLY

w/ coconut caramel and sweet potato

WHOLE BAKED RIVER TOUT IN BANANA LEAF

w/ nam phrik

HOUSE-MADE YELLOW CURRY

w/ baby corn and beansprouts

SIDES

VIETNAMESE COLESLAW

ASIAN GREENS

STEAMED FRAGRANT JASMINE RICE

(Please choose 4 Dishes from the Streetfood menu and 4 Dishes from the Shared Dishes menu – Rice and Sides included)

\$60 BANQUET MENU

STREETFOOD

LIBERTINE FRESH RICE PAPER ROLLS

Crispy Tofu and Smoked Tomato w/ glass noodles and olives
Traditional Pork and Prawn w/ yellowbean dipping sauce

NORTHERN STYLE CRISPY TOFU

w/ wakame, spring onion and sesame

ROAST PUMPKIN SALAD

w/ peanuts and soy bean

SOUTHERN VIETNAMESE FISHCAKES

w/ wasabi mayonnaise

HERVEY BAY SCALLOP

w/ smoked trout salad & trout roe

SOFT SHELL CRAB SPRING ROLLS

w/ chili and palm sugar sauce

STEAMED BOSTON BAY MUSSELS

w/ coconut & lemongrass broth

CRISPY SQUID

w/ sriracha, aioli and fresh lime

SEARED SASHIMI-GRADE KINGFISH

w/ cucumber and apple salsa

SWEETCORN CAKES

w/ sweet chili vinaigrette

VIETNAMESE CHICKEN SALAD

w/ vermicelli & shredded omelette

GRAINGE SIRLOIN TARTARE

w/ crisp baguette

SHARED PLATES

HANOI-STYLE CRISPY DUCK

w/ iceberg lettuce, tamarind and black vinegar

BYRON BAY PORK BELLY

w/ coconut caramel and sweet potato

WHOLE BAKED RIVER TROUT IN BANANA LEAF

w/ nam phrik

HOUSE-MADE YELLOW CURRY

w/ baby corn and beansprouts

GRILLED BLACK ANGUS GRAINGE SIRLOIN

w/ mized herb salad, sweet fish sauce and lime (med-rare only)

GRILLED LEMONGRASS SPATCHCOCK

w/ chili, coriander and mint

REEF FISH RED CURRY

w/ new potatoes, green beans and eggplant

SIDES

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ASVIAN GREENS

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