

Banquets

'CLASSICS' 59PP

Mushroom Bánh Cuôn

Assorted Mushrooms, Onion, Garlic, Asian Herbs, Chilli & Soy Sauce (gf, df, v)

Lamb Boulettes

Minted Soy, Crispy Shallot, Vietnamese Mint (gf, df)

Pork, Mushroom & Ginger

Egg Rolls

Cos Lettuce, Fresh Herbs, Green Chilli Sauce (df)

Truffle Chicken Stir Fry

Brussels Sprouts, Broccoli, Green Bean, Crushed Garlic, Soy & Oyster Sauce, Double Cream Brie, Black Truffle Oil (gf)

D.I.Y. Papaya Salad

Green Bean, Cherry Tomato, Tamarind Som Tum (gf, df)

Please note credit card surcharges apply,

AMEX/JCB 1.8%, VISA/MC 1.5%, EFTPOS 0%

Please Note, Sunday Surcharge 10%,
Public Holiday Surcharge 15%

(gf) *gluten free*, (df) *dairy free*,

(v) *vegetarian*, (vv) *vegan*

'I'M HUNGRY' 79PP

Hiramasa Kingfish Ceviche

Lemongrass-Infused Coconut Cream, Green Chilli Dressing, Pommes Allumettes & Lemon Palm (gf, df)

BBQ Duck Crepe

Spiced Cherry Glacé, Cucumber, Eschallot, Herbs, Crepes (gf)

Lamb Boulettes

Minted Soy, Crispy Shallot, Vietnamese Mint (gf, df)

Truffle Chicken Stir Fry

Brussel Sprout, Broccoli, Green Bean, Crushed Garlic, Soy & Oyster Sauce, Double Cream Brie, Black Truffle Oil (gf)

D.I.Y. Papaya Salad

Green Bean, Cherry Tomato, Tamarind Som Tum (gf, df)

Twice-Cooked Pork Belly

Cognac & Chilli Glacé, Red Cabbage, Pickled Watermelon, Fresh Mint (gf, df)

Crispy 'Smashed' Chat Potatoes

Hickory Mayo (gf, df, v)

ADD ONS:

- Welcoming Glass of NV Perrier Grand Brut 38

- Freshly Shucked Oyster 6.5ea

PREMIUM 'I'M HUNGRY' 109PP

Grilled Hokkaido Scallop

Parsnip Purée, Brown Butter, Parmesan, Parsley (gf)

Hiramasa Kingfish Ceviche

Lemongrass-Infused Coconut Cream, Green Chilli Dressing, Pommes Allumettes & Lemon Palm (gf, df)

Moreton Bay Bug Toast

Lime Mayo, Sesame Seeds, Sugarloaf Cabbage, Mint (gf, df)

Pork, Mushroom & Ginger Egg Rolls

Cos Lettuce, Fresh Herbs, Green Chilli Sauce (df)

Pan-Roasted 'Coral Coast' Barramundi

Ginger, Soy, Spring Onion, Sesame, Chilli, Lemon (gf, df)

D.I.Y. Papaya Salad

Green Bean, Cherry Tomato, Tamarind Som Tum (gf, df)

Sir Thomas Angus Flat Iron MB4-5

Au Poivre Vert Sauce (gf)

Chilli Aubergine

Sesame Oil, Sriracha, Hoisin Sauce (gf, df, vv)

Chocolate Mousse

Dulce De Leche, Vietnamese Coffee Cream, Raspberry (v)