



Can't decide?

FEED ME

Sit back and let the magic happen with our Chef's selection banquet menu.

(VG, GF)

55.0 per head
minimum 2 people

Something small...

Edamame- steamed with pink sea salt (V,GF).....**8.5**

Baked Honey Salmon Skewers - salmon & vegetable skewers, coconut rice & herbs (S,GF).....**16.0**

Fries - served with yuzu mayo and Asian seasoning (GF,V).....**10.0**

Korean Fried Chicken - with cumin pickled onion, chilli & basil sauce**15.0**

Korean Fried Cauliflower - with cumin pickled onion, chilli & basil sauce (V).....**13.0**

Fried Chicken Wings - tossed through a sweet chilli garlic sauce**12.0**

Cauliflower Wings - spicy orange & sriracha (GF,V).....**12.0**

Seared Asian Greens - wok seared with baby corn & chilli oil (GF,V).....**13.0**

Coconut Rice - with kaffir lime & crispy shallots, chilli (GF,V).....**6.0**

Vietnamese Slaw - (GF,V).....**10.0**

Something more...

BBQ Lamb - with smoked eggplant, thai basil, nahm prik & ground rice (GF, NFO).....**22.0**

Vietnamese Chicken Noodle Salad - (GF,S,NF)**19.0**

Beer Battered Flathead - with chips and tartare.....**22.0**

Thai Green Curry - with chicken (GF).....**19.0**

San Choy Bau - pork mince with house made hoisin & marinated bean sprouts**18.0**

Chicken & Chive Dumplings - house made with black vinegar dressing.....**20.0**

Katsu Curry Chicken Burger - fried chicken, slaw, curry sauce, kewpie mayonnaise & pickled ginger**19.0**

Fried Calamari - with yuzu mayo (S)**18.0**

Tempura Prawns - tempura prawns, sweet chilli sauce & herb salad (S).....**19.0**

Something after...

Cheese Platter - three cheeses, cornichons, quince paste, muscatels, lavosh crisps..... **27.0**

Cheese - an individual cheese, cornichons, quince paste, muscatels, lavosh crisps.....**10.0**

PLEASE ADVISE STAFF OF ANY
ALLERGIES OR DIETARY REQUIREMENTS
PLEASE ORDER AT THE BAR