



Can't decide? **FEED ME**

Sit back and let the magic happen with our Chef's selection banquet menu. (VG, GF)

9 dishes

55.0 per head
minimum 2 people

Something small....

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

Spiced Pork Crackling - with chilli sea salt (GF).....**8.5**

Kimchi - with sesame (GF, V, S).....**9.0**

Asian Street Fries - served with yuzu mayo (GF, V)**10.0**

Oyster Shooters – japanese inspired (S).....**8.0**

Thai Fish Cakes – with nuoc cham, thai salad & pickled cucumber (GF, S).....**12.0**

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 Rings – 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 (GF, V).....**6.0**

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

please advise staff of any allergies or dietary requirements

PLEASE ORDER AT THE BAR

Something more...

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

Spicy Duck Liver Salad – hot & sour dressing with ground rice (GFO, S).....**18.0**

Vietnamese Chicken Noodle Salad – (GF, S, NFO).....**19.0**

Thai Salmon Salad – thai style hot smoked tasmanian salmon salad (GF, S, NFO).....**23.0**

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

Fried Calamari – with yuzu mayo (S).....**18.0**

San Choy Bau – pork mince with house made hoisin & marinated bean sprouts (GF)**18.0**

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

Prawn & Sesame Toast – with yuzu mayonnaise & herb salad**19.0**

Cured Salmon– garlic & lemongrass with herbed salad & crispy rice crackers (S).....**19.0**

Something sweet...

Mango Mousse – with condensed milk creme Chantilly (GF)..... **11.0**

Peanut Butter Parfait – chocolate mousse toasted peanuts & salted caramel sauce (N).....**11.0**

Creme Brulee – lemongrass & kaffir lime (GF).....**11.0**

Chilli Chocolate Tart – (N).....**11.0**