



BANQUET MENU

\$50PP

Share Entrées

Chargrilled Sourdough GFO
w olive oil & balsamic

Crisp Fried Squid GF DF
w house made sweet chilli & lime dipping sauce

Choice of Main

Served w hand cut chips - for the table

Crispy Duck Salad GF DF
w watermelon, cucumber, roasted cashews, thai basil, chilli jam dressing & lime

House Made Yellow Curry of Braised Lamb Shoulder GF DF
w potatoes, pickled cucumber, bean sprouts & steamed rice

Market Fish of the Day GF DF
w green papaya salad w chili jam & nam jim

PTO FOR ADDITIONAL ENTREES & DESSERTS

ADD ON ADDITIONAL SHARE ENTRÉES OR DESSERT PRICE IS PER PERSON
& MUST BE ORDERED FOR THE WHOLE TABLE

Additional Share Entrées

Sydney Rock Oysters 5ea
w namjim coriander & crispy eshallots

Individual Bass Strait Scallop GF DF \$10ea pp
chargrilled in the shell w crispy pork belly, green papaya,
roast peanuts, fresh herbs & nam jim

Crispy Schezuan Chicken Drumettes GF DF +\$6pp
w tamarind caramel & lime

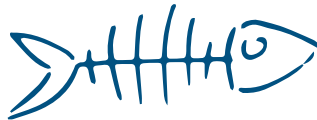
Burrata GFO +\$6pp
w confit cherry tomatoes, pesto, roast pine nuts & chargrilled sourdough

Add On Dessert

Creme Caramel GF \$15pp
w poached rhubarb & almond praline crisp

Lemon Meringue Pie \$15pp
w house vanilla bean ice cream

Tiramisu \$15pp



Up to 1.5% charge on Credit Cards.
10% Surcharge on Sunday & Public holidays.
GF - gluten free DF - dairy free GFO - gluten free option DFO - dairy free option.