



BANQUET MENUS

BANQUET

45 PP

dry fried edamame with riberry
 miso roast pumpkin dumplings with burnt chilli butter
 garlic and lime chicken wings
 prawn and pork spring rolls, native currant dipping sauce
 native pepper leaf beef cheek with taro and crispy noodles
 katsu chicken noodle salad
 red tofu pork belly with charred broccolini
 wok tossed gai lan in garlic
 steamed rice

mantou doughnuts with palm sugar coconut jam

PREMIUM BANQUET

59 PP

salt and pepper rock oysters
 magic chilli squid with multi sauce
 bbq slipper lobster with xo glass noodles
 garlic and lime chicken wings
 pork king and apple kimchi steamed mantou
 kung pao lamb ribs with pickled ginger
 flank steak with soy glaze, braised radicchio and tasmanian wasabi
 five spice braised tofu with green beans
 steamed rice

white chocolate and yuzu cheese cake with matcha
 and rosella flower

