

5 DISH 1 HOUR PRE THEATRE BANQUET 32pp  
GROWERS GATE WINE PACKAGE 16pp

S N A C K S

CHOOSE TWO

steamed edamame with lapsang souchong salt  
chicken and lemon myrtle taro cake  
garlic and lime chicken wings  
vegetable spring rolls, native currant dipping sauce  
kung pao lamb ribs with pickled ginger  
magic chilli squid tentacles with multi sauce  
chicken and prawn dumplings with black vinegar

R I C E & N O O D L E S

CHOOSE ONE

glutenous rice wine & duck maryland noodle soup  
native pepper leaf beef and warrigal greens with crispy noodles  
katsu chicken noodle salad  
bbq slipper lobster with xo glass noodles  
duck and broccoli fried rice with chicken floss  
exotic mushroom and burnt onion fried wild rice

H O U S E S P E C I A L

CHOOSE ONE

spring zucchini & crisp flowers with sambal onion  
grilled sichuan spiced chicken with miso soy braised cabbage  
red tofu pork belly with charred broccolini  
asam chilli squid with okra  
lemongrass poached salmon with grilled asparagus and nasturtium  
flank steak with soy glaze, charred baby corn and tasmanian wasabi

all house specials served with steamed rice

S I D E S

CHOOSE ONE

five spice braised tofu with green beans  
stir fried greens in ginger and native currents

\*WHOLE TABLE ONLY

\*BOOKINGS BETWEEN 5:30pm and 6:30pm ONLY

\*IN & OUT ONE HOUR



Lunch 12pm til 2:30pm  
Dinner 5:30pm til 10pm