



BANQUET MENUS

BANQUET

48pp

steamed edamame with lapsang souchong salt
chicken and prawn dumplings with black vinegar
garlic and lime chicken wings
vegetable 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
stir fried greens in ginger
steamed rice

yuzu tofu cream caramel with citrus and mint

PREMIUM BANQUET

59pp

magic chilli squid with multi sauce
bbq slipper lobster with xo glass noodles
chicken and lemon myrtle taro cake
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

brioche french toast with jasmine poached pear and
vanilla bean ice cream

