

Banquet

Banquet (10 dishes) 80

Long banquet (12 dishes - includes 2 premium items) 100

With matched wines +40pp

With matched cocktails +60pp

Premium additions:

Please speak to your waiter about pricing on premium additions (i.e whole duck or mud crab)

Singapore mud crab (GFO/DFO) 160 p/kg
Choice of black pepper or chilli sauce. Served with fried man tou bun and rice. Limited availability.

Whole Dry Aged Duck (DF) 190
Roasted dry aged crown, braised legs, crispy spiced rice cake, herbs, flat breads and fermented chilli hoisin . Available via pre-booking only (minimum 3 days notice)

Sample Banquet Menu

Steamed edamame, togarashi, funky tofu butter

Chargrilled barramundi belly, red kosho, furikake, radish

Braised wallaby bao, bush tomato sriracha

Radish cake, pork & duck liver lap cheong, pickled ginger

Cumin spiced lamb rump, wok fried capsicum, chilli hoisin, olive mustard

Wok fried Pt. Lincoln mussels, curry leaf, fermented black pepper sauce

Smashed cucumber, pickled wombok salad

Steamed medium grain rice

Kaya doughnuts, toasted coconut, buttered rum ice cream, sour plum sugar

Petit fours

*Banquet available Friday - Monday only

*Ask staff for mid-week menu, or visit our website

*Public Holiday Surcharge 10%



