



FUNCTIONS MENU

#USEYOURHANDS

COMPLIMENTARY CHEF'S CANAPÉ ON ARRIVAL, DESIGNED TO ACCOMPANY & BALANCE YOUR MENU

all dishes are served with your choice of royal thai steamed sticky rice,
or malaysian charred roti bread

TUNA CRACKER GOHU IKAN g

balinese sashimi tuna and lemongrass salad on rice wafer with squid ink emulsion

THAI CEVICHE KOI PLA g

lime cured kingfish salad with mint, chilli and shallots

DUCK SALAD YAM PHED v g

crispy roast duck and palm heart with rambutan, chilli and herbs

MUSHROOM SALAD YAM HED v g

wild asian mushrooms with roasted rice herbs and a hot lime and soy dressing

PAPAYA SALAD TOM PLA v g

green papaya salad with fresh coconut, peanuts and confit of sashimi grade tasmanian salmon

CRYING TIGER MSEUA RONG HAI g

char-grilled beef with a spicy citrus dipping sauce

BBQ LAMB RIBS SII KRONG NUEX

mekong whiskey marinated lamb ribs in a sticky special sauce

STICKY PORK BELLY MUU KROB g

twice cooked pork in a tamarind caramel sauce topped with a fragrant herb salad

BBQ KING PRAWNS GUNG YANG g (\$2 supplement)

barbecued qld king prawns served with aunty chan's secret sauce

MALAYSIAN BBQ CHICKEN AYAM SATE g

marinated in penang style spices and homemade peanut sauce

CRISPY BARRAMUNDI YAM PLA FOO v g

tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

STEAMED PORK BUNS BANH BAO g

with pork belly, cucumber, shallots and hoisin sauce

MINI VIETNAMESE BAGUETTE BANH MI v g

crispy soft shell crab with pickled vegetables, herbs and homemade pate



additional dishes can be added for \$8 per person

g GLUTEN FREE **v** CAN BE MADE AS, OR IS VEGETARIAN / VEGAN

all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies. all produce is free range and sustainably sourced where possible



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DESSERTS



TERRARIUM

vietnamese coffee mousse with a peanut and chocolate soil

MUM, I DROPPED MY ICE CREAM

condensed milk, yuzu sorbet, puffed rice crumble and white chocolate ganache

KAFFIR LIME SPLICE g

kaffir lime and thai basil granita with homemade coconut ice-cream

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