



\$69 PP

MINIMUM 4 GUESTS

Pork xiao long bao
Jade prawn dumplings
Scallop and vegetable siu mai
Mixed mushroom dumplings
Salt and pepper calamari w/ curry leaves
Peking duck pancakes
Black pepper beef w/ chilli and vegetables
Steamed barramundi fillet w/ kale, ginger and shallots
Crispy eggplant w/ honey and chilli
Lotus fried rice w/ duck and asparagus
Petit fours

SWEET TOOTH?

WHY NOT ADD A SEASONAL DESSERT TO SHARE \$10 PP



LIVE FOOD STATIONS

1.5 HOURS | MINIMUM 50 GUESTS

Oyster shucking station \$12PP
Mixed bao station \$16PP

PLATTERS

SERVES 4 GUESTS PER PLATTER

Seasonal mixed fruit \$40

WANT TO IMPRESS?

CANAPÉS ON ARRIVAL (CHOOSE FROM BELOW)

Oyster w/ yuzu sorbet and tobiko \$4PP
Wagyu beef skewer \$8PP

COCKTAIL

\$18 EACH

Tailored to your event, theme and food selection.

MOCKTAIL

\$8 EACH

Tailored to your event, theme and food selection.

Add a glass of NV Gosset Champagne for \$22PP

A 10% service charge will apply to your final food and beverage bill for all bookings w/ 8+ guests, private dining bookings and exclusive events.



SIP

ITS 5 O'CLOCK SOMEWHERE

LOTUS LABEL PACKAGE

2 HOURS \$40 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

NV Inara Blanc de Blancs, Yarra Valley, VIC
2018 Lotus Pinot Grigio, Hilltops, NSW
2016 Lotus Shiraz, Hilltops, NSW

BEER | Tsing Tao

Includes soft drink, juice, still and sparkling water

DELUXE PACKAGE

2 HOURS \$50 PP | 3 HOURS \$60 PP | 4 HOURS \$70 PP

SPARKLING (SELECT ONE)

NV Bianca Vigna Prosecco Brut, Veneto, IT
NV Helen & Joey 'Inara' Blanc de Blanc, Yarra Valley, VIC

WHITE (SELECT ONE)

2018 Crawford River 'Young Vine', Henty, VIC
2017 Amisfield Sauvignon Blanc, Central Otago, NZ

RED (SELECT ONE)

2016 Neudorf 'Toms Block' Pinot Noir, Nelson, NZ
2017 Kalleske 'Moppa' Shiraz, Barossa Valley, SA
2017 Babo Chianti Sangiovese, Tuscany, IT

BEER | Tsing Tao and Cascade Light

Includes soft drink, juice, still and sparkling water

Wines are subject to availability

BEER PACKAGE

2 HOURS \$35 PP | 3 HOURS \$45 PP | 4 HOURS \$55 PP

Asahi & Tsing Tao

NON-ALCOHOLIC PACKAGE

\$15 PP

Includes soft drink, juice, still and sparkling water

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Celebration Cakes

Square or round tiers

6 inches	(8-10 people)	\$100
8 inches	(12-16 people)	\$135
10 inches	(16-24 people)	\$180

To create a tiered cake please include a larger tier as the base and remaining tiers as smaller tiers.

i.e Base: 10 inches, Middle: 8 inches & Top: 6 inches

Flavours

Layers of mandarin olive oil sponge and salted caramel butter cream
Coconut cake w/ a tangy yuzu curd and white chocolate pearls
Flourless chocolate cake, raspberry and hibiscus
Burnt vanilla sponge poached strawberries and rose scented frosting
Orange and almond cake spiced brown butter frosting (GF)
Russian honey cake w/ rosemary cream cheese frosting (GF)