



莲

Lotus

THE GALERIES

Events Menu



\$85 PP BANQUET

MINIMUM 4 GUESTS

Sydney rock oysters with blood orange and ginger sorbet

Seasonal Lotus salad

Jade prawn and spinach dumplings

Calamari with native spiced salt and zesty dressing

Crispy skin duck pancakes with sweet miso and cucumber

Steamed fish fillet with ginger and shallots

Kung pao chicken with dried chilli and peanuts

Wok-fried beef fillet with black pepper and warrigal greens

Steamed Asian greens with soy and sesame

Steamed rice

\$99 PP BANQUET

MINIMUM 4 GUESTS

Sydney rock oysters with blood orange and ginger sorbet

Rush-smoked salmon with apple Vietnamese mint, ginger and lemon

Steamed fresh scallop siu mai

Jade prawn and spinach dumpling

Calamari with native spiced salt and zesty dressing

Crispy skin duck pancakes with sweet miso and cucumber

Steamed fish fillet with ginger and shallots

Wok-fried king prawns with house-made XO sauce

Slow cooked beef short ribs with chilli, garlic, fish sauce and Asian herbs

Steamed Asian greens with soy and sesame

Steamed rice

SWEET TOOTH?

WHY NOT ADD A SEASONAL DESSERT, TEA OR COFFEE \$10 PP

SPECIAL ADDITIONS

LET'S MAKE IT EXTRA SPECIAL

WANT TO IMPRESS?

COCKTAILS \$15 EACH

Tailored to your event, theme and food selection.

MOCKTAILS \$8 EACH

Tailored to your event, theme and food selection.

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

DUMPLING MASTERCLASSES

2 hour dumpling masterclass \$80pp



SIP

IT'S 5 O'CLOCK SOMEWHERE

YING PACKAGE

2 HOURS \$50 PP | 3 HOURS \$65 PP

SPARKLING (SELECT ONE)

NV Monmmousseau Brut Etoile Rosé

Helen & Joey Blanc De Blanc

WHITE (SELECT ONE)

2019 Longview Whippet Sauvignon Blanc

2018 Domain Naturaliste Discovery Chardonnay

2017 Pacha Mama Chardonnay

2018 Copains Comme Poissons -Rose

2019 Nick O Leary Riesling

RED (SELECT ONE)

2018 Helen & Joey Inara PN

2016 Galli Estate Shiraz

2017 Sisters Run Grenache

2018 Rocca Primitivo Solento

2015 Queulat Carmenere

2018 Skimstone Sangiovese

BEER | Tsingtao, Peroni Nastro Azzurro, Hoegaarden, Asahi Super Dry, Young Henry's Newtowner, Cascade Light, Orchard Thieves Cider

Includes soft drinks, juice, still and sparkling water

Wines are subject to availability

BLUE LADY PACKAGE

2 HOURS \$80 PP | 3 HOURS \$100 PP

SPARKLING (SELECT ONE)

2015 Punt Road "Napoleone Vineyard"

WHITE (SELECT ONE)

2018 Holm Oak Riesling

2017 Armani Pinot Grigio

2017 Seresin Sauvignon Blanc

2018 Vinden Estate Chardonnay

2017 Pichot Vouvray Sec Chenin Blanc

2018 Kooyong "Beurrot" pinot Gris

RED(SELECT ONE)

2019 Scorpo 'Noirien'Pinot Noir

2014 Clarendelle Cabernet, Merlot, Franc

2017 Andrew Thomas 'Sweetwater' Shiraz

2017 Bleasdale Generation Malbec

2014 Medhurst Cabernet Sauvignon

BEER | Tsingtao, Peroni Nastro Azzurro, Hoegaarden, Asahi Super Dry, Young Henry's Newtowner, Cascade Light, Orchard Thieves Cider

Includes soft drinks, juice, still and sparkling water

Wines are subject to availability

YANG PACKAGE

2 HOURS \$60 PP | 3 HOURS \$80 PP

SPARKLING (SELECT ONE)

NV Bianca Vigna Prosecco

WHITE (SELECT ONE)

2019 KT 5452 Riesling

2018 Kumeu River 'Village'Chardonnay

2018 Howard Park 'Miamup" Chardonnay

2018 KT Vermentino

2018 Amisfield Sauvignon Blanc

2017 Hugel Gentile

RED (SELECT ONE)

2018 Lerida Pinot Noir

2017 Vasse Felix 'Filius' Cabernet Merlot

2016 Collector 'Marked tree' Shiraz

2016 Paul Jaboulet Cote de Rhone 45 Paraelle

2018 Bodega La Flor Pulenta Malbe

BEER | Tsingtao, Peroni Nastro Azzurro, Hoegaarden, Asahi Super Dry, Young Henry's Newtowner, Cascade Light, Orchard Thieves Cider

Includes soft drinks, juice, still and sparkling water

Wines are subject to availability

NON-ALCOHOLIC PACKAGE

\$15 PP

Includes soft drinks, juice, still and sparkling water

Celebration Cakes

Square or round tiers

6 inches	(8-10 people)	\$110
8 inches	(12-16 people)	\$140
10 inches	(16-24 people)	\$180
12 inches (round only)	(25+ people)	\$210

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

Pink Champagne cake with poached peach and burnt vanilla frosting.

Coconut cake with a tangy yuzu curd, and white chocolate ganache.

Signature chocolate cake with raspberry hibiscus gel and ultimate chocolate frosting. (GF)

Burnt vanilla sponge poached strawberries and rose scented frosting.

Banana sponge with dulce de leche and peanut butter frosting.

Orange and almond cake spiced brown butter frosting. (GF)

Salted caramel cake with buttered popcorn frosting and caramel popcorn pieces.

*Sponge cakes can be prepared gluten free on request.

Add a cake topper for \$25.00

Add fresh flowers for \$30.00