

FEED ME MENU OPTIONS

AVAILABLE MONDAY TO FRIDAY, FROM 12PM – 3PM

\$35 PP - ALL MENUS INCLUDE MUSHROOM WONTONS TO START

BANQUET MENU ONE (SEAFOOD)

Satay swordfish tataki, pickled cucumber (gf)
Pink pepper squid, chilli, onion
Szechuan soft shell crab, iceberg, lime, green chilli mayo
Barramundi, baby eggplant, green broth, fragrant salad (gf)
Green beans & ginger (v, gf)
Coconut rice (v, gf)

BANQUET MENU TWO (MEAT)

Pork & garlic chive dumpling, vinegar caramel
Bourbon & cola ribs, horseradish (gf)
Red roasted duck, Chinese cabbage, chilli plum (gf)
12 hr braised lamb shoulder, wasabi spring peas, mint (gf)
Green beans & ginger (v, gf)
Coconut rice (v, gf)

BANQUET MENU THREE (VEGO)

Salt & pepper silken tofu, black chilli vinegar (v)
Paw paw salad (v, gf)
Rice noodle rolls, mushroom, soy & black bean broth, green onion (v)
Shitake & miso soup (v)
Green beans & ginger (v, gf)
Roasted pumpkin (v, gf)
Coconut rice (v, gf)

BANQUET MENU FOUR (MIX)

Pink pepper squid, chilli, onion
Salt & pepper silken tofu, black chilli vinegar (v)
Red roasted duck, Chinese cabbage, chilli plum (gf)
Sweet & sour pork belly, tomato, coriander & peanut salad (gf)
Green beans & ginger (v, gf)
Coconut rice (v, gf)

* Minimum of 4 people. All guests must be on same banquet menu. Bookings required a minimum of 48 hours prior.