



## 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

SELECT  
DISHES FROM  
THIS LIST

5

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



# FUNCTIONS MENU

#USEYOURHANDS

## 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 <sup>g</sup>

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

additional dishes can be added for \$8 per person

<sup>g</sup> GLUTEN FREE ALL DESSERTS ARE VEGETARIAN

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