



# BAXTER BANQUET \$55 per person

Course 1: choice of 1 RAW  
Course 2: choice of 2 SNACKS  
Course 3: choice of 2 DIY (do it yourself)  
Course 4: choice of 2 LARGE dishes  
Course 5: chocolate pot

## **RAW** - select one (served shared centre to the table)

scallop, seaweed, enoki, ponzu & shiso (gf, df)  
tataki beef with gochujang, watercress, crispy shallot & radish (gf)  
coconut kingfish ceviche, toasted black rice, thai, basil & scud chilli (gf)

## **SNACKS** - select two (served shared centre to the table)

fried lemon chicken karaage (gf)  
soy braised beef & black bean steamed buns  
cauliflower croquettes with mango chutney (v)  
pork spring rolls with firecracker sauce  
ramen crumbed calamari with furikake mayonnaise  
bbq chicken skewers with yakitori sauce & kimchi (gf)  
chicken meatballs, bulldog sauce, kewpie & bonito (gf,df)  
rockling fish dumplings with chilli black vinegar

## **DIY do it yourself** - select two (served shared centre to the table)

hot & numbing bbq chicken, steam buns, pickled daikon,  
cucumber salad & peanut relish  
fried fish taco with spiced avocado, cabbage, vietnamese mint  
& wheat tortillas (gf avail)  
lamb shank curry with roti, yoghurt & roasted coconut  
(gf avail)

 **1 in all in !**  
**minimum 4 pax**

## **LARGER** - select two (served shared centre to the table)

*served with seasoned brown rice, share for 2-3px*

grilled cauliflower steak with miso, honey, fried shallots  
& mirin poached golden raisins (v, gf)  
grilled beef shortribs with crying tiger sauce, green papaya salad  
& roasted peanuts (gf)  
bbq swordfish with xo diamond shell clams, shao xing wine & ginger (gf)  
braised pork belly, pickled bok choy, red curry sauce (gf)

## **DESSERT**- select one (served shared centre to the table)

chocolate espresso custard with banana ice cream & sesame crumb

**menu designed to be shared**  
**menu is subject to change**  
**this is a pre-order/prepay option only**