

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)

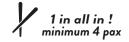
fried lemon chicken karaage (gf) soy braised beef & black bean steamed buns cauliflower croquettes with mango chutney (v) pork spring rolls with firecracker sauce ramen crumbed calamari with furikake mayonnaise bbq chicken skewers with yakitori sauce & kimchi (gf) chicken meatballs, bulldog sauce, kewpie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



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 ream & sesame crumb

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