Feasting Menu

Whether you are rewarding your team, relaxing with colleagues or thanking your clients, everyone is keen to celebrate and our Feasting Menu is the perfect choice.

The Feasting Menu is a prearranged shared style menu at per person cost. Each set of choices will provide small bites and main course dishes to be served to the centre of the table for all guests to share. You get to choose the items that are served to the table.

Option 1 $45 per person
Choose two smalls & two shared dishes

Option 2 $55 per person
Choose three smalls & three shared dishes

Option 3 $75 per person
Oysters on arrival, your choice three smalls & four shared dishes

All Feasting Menus are served with coconut rice and kai-lan

gf gluten free, v vegetarian, v* vegetarian option

Feasting Menu
continued

SMALLS SHARED ON THE TABLE
Wild mushroom, truffle, wontons (v)
Pink pepper squid, chilli & green onion (gf)
Five spiced lamb ribs, chilli caramel (gf)
Satay crusted tofu, peanut & sesame (gf, v)
Chilli fried chicken, maple, sesame
Wagyu beef & shitake mushroom dumplings
Prawn, corn & smoked bacon dumplings
Crispy tofu & kim chi dumplings (v)
Red curry salmon dumplings, coconut
Omelette rice paper rolls (v)

SHARED DISHES FOR THE TABLE
Sweet & sour pork belly, tomato, coriander & peanut salad (gf)
Braised black bean beef cheek, chilli mint jam, Asian slaw (gf)
Sizzling chicken, baby vegetables, oyster sauce, green mango (gf)
Slow roasted lamb shoulder, miso butter, peas & carrots (gf)
Salt n pepper soft shell crab, avocado & sesame salad, yuzu (gf)
Peanut & cauliflower curry, coconut & ginger (v, gf)
Bang bang chicken salad, lime (gf)

DESSERT $10pp
Individually plated:
Five spiced apple pies, rum & raisin ice-cream
Pandan banana fritters, coconut ice-cream
Kaffir lime & lemongrass bavarois, chocolate sorbet (gf)