

PLATTERS

EACH SERVE 6 - 8 PEOPLE / \$75

Dumpling Platter (32 pieces)

Selection of pot sticker, dumpling, spring rolls with nam jim dipping sauce

Crispy Chicken Platter (makes 16 wraps)

Crispy chicken tenders with honey Sriracha dipping sauce, Asian slaw, pickled daikon, served with mini tortilla

Seafood Platter

Salt and pepper squid, firecracker shrimp, fish bites, dipping sauces

Bao Bun Platter (16 pieces) v*

Selection of mini bao buns, filled with braised pork belly, crispy chicken or beef wagyu, with pickled vegetables

Antipasto Platter

Sliced deli meats, artichokes, roasted bell peppers, sundried tomato, cubed feta, marinated olives, hummus, fresh fruit and vegetables, pita bread, crackers, bread sticks



CHRISTMAS SET MENU

2 COURSES \$48 / 3 COURSES \$57

ENTRÉE

Wagyu Lettuce Cup gf / df
Hoisin sauce, red chilli and coriander

Mini Bao Bun (2) v*
Choice of sesame mushroom (v),
hoisin pork belly, or sweet chilli chicken

Vegetarian Pot Sticker v
5 pan fried pot stickers, pickled daikon,
served with nam jim sauce

Garlic Chilli Prawn gf*
Herb ciabatta bread



MAIN

Taiwanese Braised Pork Belly gf / df
Slow cooked pork belly, braised greens,
served on steamed rice

5 Spice Roasted Chicken gf
1/2 roasted and glazed chicken, served with
sautéed greens and mashed potato

Teriyaki Salmon Salad gf / df
150g teriyaki salmon, green leaf selection,
tomato, cucumber, red onion, soft poached
egg with a sesame ginger dressing

Creamy Pesto Pasta v
With toasted almond, fresh cherry
tomatoes and parmesan cheese



DESSERT

Coconut Panna Cotta ve
With pineapple salsa and coconut chips

Chocolate Cheesecake v
Peanut brittle, and ice cream

Pavlovas df / v
Fresh berries, raspberry coulis