

FUNCTIONS MENU

55 P.P.
FOR LUNCH

59 P.P.
FOR DINNER

TUNA CRACKER GOHU IKAN gf

balinese sashimi tuna and lemongrass salad
on rice wafer with squid ink emulsion

GALLOPING HORSES MA HOR gf

caramelised duck leg relish with summer sour fruits

COCONUT SNAPPER CEVICHE KOI PLA

citrus cured local snapper with pomelo, coconut
and chilli. served with crispy wonton crackers

BALINESE STEAMED DUCK BEBEK BETUTU gf

duck steamed in spice paste with snow pea salad,
macadamias and sesame dressing

CRISPY PORK FRITTERS LAAP MUU THAUT gf

fried pork fritters with roasted rice
powder, herbs and lettuce cups

CRYING TIGER MSEUA RONG HAI gf

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

TEMPURA BUNS

filled with tempura eggplant, cucumber
and spicy vegan mayonnaise

MA HOR

caramelised jackfruit relish
with sour summer fruits and leaves

BANANA BLOSSOM SALAD

banana blossom with five spice tofu,
fresh herbs, chilli and lychee

CRISPY BARRAMUNDI

tapioca dusted faux barramundi with a green apple
and roast cashew salad

STICKY PORK BELLY MUU KROB gf

twice cooked pork in a tamarind caramel
sauce topped with a fragrant herb salad

BBQ KING PRAWNS GUNG YANG gf

barbecued qld king prawns served
with aunty chan's secret sauce

THAI BBQ CHICKEN AYAM SATE gf

marinated in soy, lemongrass and chilli.
served with nahm jim jaew

CRISPY BARRAMUNDI YAM PLA FOO gf

tapioca dusted barramundi with a green apple
and roast cashew salad and nahm jim dressing

STEAMED PORK BUNS BANH BAO gf

with pork belly, cucumber, shallots
and hoisin sauce

MINI VIETNAMESE BAGUETTE BANH MI CHA CA

filled with sustainably caught local rockling,
pickles, paté, dill and kaffir lime mayo

EGGPLANT CEVICHE gf

with asian eggplant and a chilli herb salsa,
with smoked eggplant sauce

BURMESE TEA LEAF SALAD gf

pickled tea leaf, crunchy bits, local tomatoes,
wombok, peanuts and roast garlic dressing

ASIAN GREENS gf

wok-tossed asian greens with seasonal vegetables
in black vinegar and soy

MINI BANH MI (vegetarian)

mini sweet vietnamese baguettes with mock duck,
pickles, coriander and sriracha mayo

SELECT
DISHES FROM
THIS LIST

5

VEGAN

gf GLUTEN FREE



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

RICE
PAPR
SCRS

DESSERTS

SWEET TOOTH? ADD A DESSERT EACH FOR \$13pp (\$16.50 for the dome)
BRING ALONG YOUR OWN CAKE: \$3pp CAKEAGE

gf GLUTEN FREE, ALL DESSERTS ARE VEGETARIAN

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

VEGAN CHOCOLATE DOME gf vg

with lemongrass sorbet, pistachio and coconut jelly

POACHED PEAR gf vg

lemongrass poached pear with candied macadamia and vegan coconut ice cream

BANANA ROTI

sugar banana, nutella and peanut filled roti. served with condensed milk

ICE CREAM SANGA

coconut pandan ice cream, palm sugar caramel and 100's and 1000's



DRINKS PACKAGES

RICE	40 ^{P.P}	PAPR	60 ^{P.P}	SCRS	70 ^{P.P}	PARTY!	90 ^{P.P}
2 hours		3 hours		2 hours		3 hours	
all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling	
basic spirits and mixers and soft drinks		basic spirits and mixers and soft drinks		basic spirits and mixers, soft drinks		basic spirits and mixers, soft drinks	
				cocktails		cocktails	



*T&C's: basic spirit and mixers includes our house gin and tonic, vodka and soda etc and doesn't include shots of spirits. All of our wines by the glass are included however you are unable to order wine by the bottle. All drinks packages are subject to the usual RSA restrictions