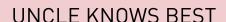




BANQUET MENUS



All of our best bits for \$69pp Most of our best bits for \$49pp

LUNCHTIME QUICKIE In & out for \$31pp

TO START

Wok tossed edamame, beer nuts & chilli salt

Lime cured hapuka, coconut, pomegranate & chilli on betel leaf

Grilled sweetcorn w/ Laughing Cow cheese foam & chilli salt

Crispy pigs' ears banh mi w/ pickles & peanuts

Mum's pork & vegetable spring rolls w/ fragrant herbs, lettuce, egg & spicy peanut nuoc cham

THEN

Toasted coconut & tumeric curry w/ sweet potato, bean curd puffs & mustard leaf

Master stock crispy pork hock w/ banh hoi, lettuce wraps, fragrant herbs & nuoc cham

WITH

Grilled broccolini w/ black garlic mayo & cured egg yolk

French fries w/ Szechuan salt

AND

Fruit salad w/ coconut tapioca, coconut foam & honeycomb

The \$49pp menu will have one less starter, one less side & no dessert

We are happy to cater to any individual dietary requirements within your group. Please make a note at time of reservation

Actual items subject to change

ONLY AVAILABLE UNTIL 5pm ON WEEKDAYS

(Actual items subject to change on a regular basis)

TO START

Wok tossed edamame, beer nuts & chilli salt

Chicken steamed bao w/ Vietnamese mint & spicy pickle

THEN

Toasted coconut & tumeric fish curry w/ sweet potato, bean curd puffs & mustard leaf

WITH

Fragrant coconut steamed rice

Chargrilled roti bread

We are happy to cater to any individual dietary requirements within your group. Please make a note at time of reservation

Please let us know if you have to peel yourself away from us by a particular time!

Head to unclerestaurants.com.au to make a booking, or for larger group bookings (10 or more) give us a holler at collinsst@unclerestaurants.com.au