



BANQUET MENU

Group/Function Bookings – Terms & Conditions

- All group (not including weddings) reservations of 10 or more guests require a deposit of \$10 per/person, via EFT, Credit Card or cash. The deposit can be refunded or taken from the final bill at the conclusion of the reservation.
- Until deposit is received we are unable to secure your reservation.
- All group reservations of 15 or more guests require pre-order (if ordering from regular menu) or choices allocated (if ordering from group menu).
- We require 72 hours notice of confirmed numbers and above mentioned menu choices. Deposit will be refunded for guests unable to attend if confirmed 72 hours prior to reservation. However, if numbers are not confirmed we will retain total deposit for loss of trade.
- Minimum spend requirements apply for sole use of the venue. Please contact management for quote.



BANQUET MENU

FOR 8 PEOPLE OR MORE. BANQUET MUST BE ORDERED BY ENTIRE TABLE.

Shanghai Banquet Menu @ \$45 per person

Assorted Nori Rolls

Vegetable Spring Rolls w sweet chili sauce (LF)

Tako Yaki deep fried octopus dumplings w takoyaki sauce, bonito and nori

Salt and Pepper Chicken w chili, garlic, spring onion and kimchi dressing

Kimchi Pork Fried Rice pork belly, edamame, capsicum & house made kimchi (GFO LF)

Pad Thai Chicken rice noodles, carrot, shallot, tamarind sauce & crushed peanuts (GF LF VO)

Braised Beef Rib w lemongrass and coconut, fried onion, chili and Thai Basil (GF LF)

Add Chefs Pannacotta as dessert for \$8 per person

Tokyo Banquet Menu @ \$55 per person

Tempura Prawns w tentsuyu sauce & chili mayo

Char Siu Pork Chinese style BBQ pork w roasted peanuts, shallots, chili & greens (LF)

Yakitori Chicken Grilled chicken skewers w teriyaki sauce, sesame seeds, fresh chilli and shallots

Prawn and Coconut Dumplings w roasted red curry oil & toasted coconut (LF)

Kimchi Pork Fried Rice pork belly, edamame, capsicum & house made kimchi (GFO LF)

Braised Beef Rib w lemongrass and coconut, fried onion, chili & Thai Basil (GF LF)

Snapper Curry Nepalese style mustard curry w coconut rice, chili and fried onion (GF LF)

Add Chefs Pannacotta as dessert for \$8 per person

Add Sake to set your night apart from the rest for \$5 extra per person

150ml of Kuromatsu Hakushika Junmai per person, served room temperature or warm.

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

Sunday Surcharge 10%, Public Holiday Surcharge 20%