



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.

FOR A TABLE OF 4 OR MORE.

The best way to sample our most popular dishes.

Tuncurry Banquet Menu @ \$45 per person

Vegetable Spring Rolls w sweet chili sauce (LF)

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

Salmon Platter served with gari pickled ginger & wasabi

Pork Dumplings crispy chilli oil, black vinegar, sesame seed, spring onion

Duck Wontons crispy wonton, shredded duck, plum sauce and julienne vegetables

Chicken Wings spicy gochujang sauce, pickled cucumber & radish (LF)

Delhi Style Butter Chicken grilled garam spiced yoghurt chicken kachumber, fenugreek leaves, kalonji

Barramundi Penang Peanut Curry bok choy, lychee, peanut, lime leaf, toasted coconut

Steamed Rice

Forster Banquet Menu @ \$55 per person

Vegetable Spring Rolls w sweet chili sauce (LF)

Tempura Prawns w chili mayo

Tuna Platter served with gari pickled ginger & wasabi

Prawn Dumplings green nahm jim, garlic oil, toasted coconut, coriander, coconut cream

Duck Wontons crispy wonton, shredded duck, plum sauce and julienne vegetables

Chicken Wings spicy gochujang sauce, pickled cucumber & radish (LF)

Delhi Style Butter Chicken grilled garam spiced yoghurt chicken kachumber, fenugreek leaves, kalonji

Sichuan Beef Rump Stir Fry soy marinated rump, garlic, ginger & szechuan pepper

Steamed Rice

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%