

BANQUET MENU



FOR 2 PEOPLE OR MORE

SPICE HAVEN BANQUET \$55PP

Edamame steamed soy beans with seaweed salt (GF DF V)

Takoyaki Dumplings deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes & nori (DF I)

Vegetable Spring Rolls vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)

Master Stock Braised Pork Belly Bao with English mustard and mayo (DF)

Prawn Toast deep fried prawn toast with chilli mayo

Korean Fried Chicken Wings spicy gochujang sauce, pickled cucumber and radish (DF)

Stir-Fried Beef Hor Fun rice noodles, marinated beef rump, bean sprouts and garlic chives (DF)

Stir-Fried Baby Gem Lettuce Chinese sausage, garlic and chilli (DF)

MONKEY MADNESS BANQUET \$66PP

Mixed Sashimi (GF DF M)

Edamame steamed soy beans with seaweed salt (GF DF V)

Master Stock Braised Pork Belly Bao with English mustard and mayo (DF)

Korean Fried Chicken Wings spicy gochujang sauce, pickled cucumber and radish (DF)

Salt and Pepper Squid cucumber salad, rice wine vinegar dressing (DF I)

Stir-Fried Beef Hor Fun rice noodles, marinated beef rump, bean sprouts and garlic chives (DF)

Wok-Charred Pineapple & Green Papaya Salad

fried tofu, roasted rice powder & cashews, hot-sour-salty dressing (DF V)

Stir-Fried Baby Gem Lettuce Chinese sausage, garlic and chilli (DF)

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.

GF - Gluten Free, DF - Dairy Free, V - Vegetarian | A: Australian, I: International, M: Mixed

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.

10% Sunday | 20% Public Holiday