



Banquet Menu

\$85 PP

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

PRAWN SANDO TOAST

chilli and ginger oil.

BEEF RENDANG SPRING ROLL

wagyu spring rolls, raita, chilli oil.

PIPIES VONGOLE

yuzu garlic butter, linguine, chillies, parsley & spinach.

ROAST CHICKEN

spiced rub with ground coriander, sweet sticky soy, sambal brown butter and soft herbs salad with grilled lemon.

CHIPS

skin on shoestring style fries.

SALAD

alto chardonnay vinegar with ajo blanco olive oil.

BARTIGA CHOC MOUSSE

palm sugar caramel.

\$125 PP

Entrée

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

KINGFISH CRUDO

nam jim dressing, crispy shallot and coriander. *GF, DF*

BEEF RENDANG SPRING ROLL

wagyu spring rolls, raita, chilli oil.

PRAWN TOAST SANDO

lemon and chilli sauce. *DF*

BUG ROLL

lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.

OR

TUNA TOSTADA

with Szechuan salsa, macha, chipotle aiol, avocado and crispy eschallots

Mains

STRIPLOIN MBS 2 250GM

mb2 served with tamarind beurre noisette.

CHILLI CRAB & PRAWN PASTA

fresh mafaldine pasta, creamy chili-tomato sauce, sautéed prawns, sweet crab, lemon zest, crispy chili oil & fried capers

OR

PIPIES VONGOLE

yuzu garlic butter, linguine, chillies, parsley & spinach.

CHIPS

skin on shoestring style fries.

MESCLUN SALAD

with pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto Chardonnay & soft herb leaves

BRUSSELS SPROUTS

fried brussels, parmesan cream, pepitas chilli oil, grated parmesan
GF, Vegetarian

Dessert

PANDAN CREME BRULÉE

with coconut sorbet.

Beverage Pack

BEER & VINO PACK

HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

\$ 69PP

Upgrades

PREMIUM WINE & BUBBLES
TALK WITH MANAGMENT

COCKTAIL + VINO PACK

BEER & VINO PACK
HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

HOUSE SPRITZ OR APEROL SPRITZ

1 SIGNATURE COCKTAIL OF CHOICE

\$ 99PP



Entrée

HAINAN FOCACCIA sambal pol butter. <i>GF available</i>	12	BEEF RENDANG SPRING ROLLS wagyu spring rolls, raita, chilli oil (2 pcs). <i>Vegetarian available</i>	16
APPELLATION OYSTER side of rice wine mignonette. <i>Add trout roe +3 each GF, DF</i>	6.5ea.	KINGFISH CRUDO nahm jim dressing, green apple & watermelon radish, coriander & crispy shallots.	26
POPCORN BUG SLIDER lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers & buttercup lettuce on potato roll.	16ea.	PRAWN TOAST SANDO lemon and chilli sauce. <i>DF</i>	22
TUNA OR WATERMELON TOSTADA with Szechuan salsa, macha, chipotle aioli, avocado and crispy eschalots.	16ea.	STRACCIATELLA crispy artichokes, toasted seeds with sesame dressing & szechuan chilli oil.	26
SCALLOP baked with café de curry butter, kaffir lime.	9ea.	HAWKS BURY CALAMARI fried calamari, Asian herbs, lemon & nam jim dipping sauce.	24
WAGYU BEEF SLIDER cashew sambal.	16ea.		

Mains

PIPIES VONGOLE yuzu garlic butter, linguine, chillies, parsley & spinach.	38	MARKET FISH spiced lemongrass coconut sauce, smoked tomatoes, turmeric, Chinese broccolini.	54
RIB SIRLOIN with 1 side, portoro Australian angus 800gr o.n the bone.	130	BEEF SHORT RIBS slow cooked beef ribs, tamarind glazed, dry massaman sauce, pickle green apple & asian soft herbs.	64
BUTCHER'S CUT served with tamarind butter beurre noisette. <i>GF</i>		ROAST CHICKEN spiced rub with ground coriander, sweet sticky soy, sambal brown butter and soft herbs salad with grilled lemon.	42
GRAINFED STRIPLOIN 250GM	55	JAPANESE NIÇOISE seared crusted yellowfin tuna, baby cos, avocado, seaweed, green beans, cherry tomatoes, soft-boiled egg, baby chat potatoes, red radish, roasted sesame wakame, wasabi peas, furikake, and ponzu dressing. <i>Vegetarian option available</i>	34
CHILLI CRAB & PRAWN PASTA fresh mafaldine pasta, creamy chili-tomato sauce, sautéed prawns, sweet crab, lemon zest, crispy chili oil & fried capers	42		

Sides

CHIPS skin on shoestring style fries. <i>GF, DF</i>	10	CHARRED BROCCOLINI dutch carrots, roasted sesame dressing and italian style chilli. paste. <i>GF DF available</i>	14
MESCLUN SALAD with pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto chardonnay & soft herb leaves.	12	BRUSSELS SPROUTS fried brussels, parmesan cream, pepitas chilli oil, grated parmesan <i>GF, Vegetarian</i>	14

Tacos

DUCK

confit duck legs.
15ea.

FISH

tempura flame tail snapper
15ea.

CRISPY EGGPLANT

with zucchini pickles.
12ea.

Betel Leaves

SETS OF 2
16

SHARING PLATTER
(3-4 ppl)
34

Betel leaves, ginger, eschallots,
lime, chilli, coconut & fish sauce
dressing, jicama.

Choice of:

TUNA SASHIMI
TEMPE
COLD PRAWNS
FRIED MUSSELS



LUNCH
TUE - SUN
11.30am - 3pm

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DINNER
TUE - SAT
5pm - 11pm

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HAPPY HOUR WEEKEND
THU - SUN
4pm - 6pm