

Parlour banquet menu

RAW COURSE (OPTIONAL)

(pick 2 choices for an additional \$12 per head)

Te Matuku Bay Oyster w cucumber sorbet & chilli vinegar
Line caught fish w lemongrass, palm sugar, chilli & Thai basil oil
Hue style beef tartare w Thai basil, Vietnamese mint & chilli oil

SOUP COURSE (OPTIONAL)

(Add \$6 per head)

Pho gà – traditional Vietnamese chicken noodle soup w fresh herbs

FIRST COURSE

(PICK 2 ITEMS)

Tiger prawn cutlets coated in young green rice w house chilli sauce
Rice paper rolls w Roasted pork, shrimp, fresh herbs & peanuts
Pork wontons w chilled spanner crab & bisque (Not GF or DF)
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts and chervil
Rice paper rolls w local fish, pineapple, pickled vegetables, fish sauce mayo & dill

SECOND COURSE

(PICK 1 ITEM)

Crispy pancake w pork belly & shrimp, w nuoc cham, lettuce & herbs
Shrimp on sugarcane skewers w lettuce, rice noodles, herbs & nuoc cham

SERVED WITH

Spicy poached chicken salad w green papaya, garlic, chilli & peanuts

THIRD COURSE

(PICK 3 ITEMS)

THIRD COURSE COMES WITH STIRFRIED ASIAN GREENS, HOUSE PICKLES AND JASMINE RICE

Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & lime (ADD \$10 PER HEAD)

Roast duck stirfry w brocolli, crispy rice cake, carrots, soy & honey (ADD \$5 PER HEAD)

Peppered soy shaking beef fillet w red onion and watercress (ADD \$5 PER HEAD)

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime (ADD \$5 PER HEAD)

Wild caught Queensland tiger prawns w garlic, shallots, & green chilli, kaffir lime & coconut sauce (ADD \$5 PER HEAD)

Wok seared squid w fresh tomato & lemongrass, chilli & tamarind sauce
Seared lemongrass beef w pickled vegetables, rice noodles & peanuts
Wok seared tumeric fish, ginger, galangal, round beans, peanuts & rice noodles
Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs
Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra

DESSERT

(PICK ONE ITEM)

Chè - a traditional Vietnamese dessert w sago, jackfruit, palm seeds, pomegranate, coconut sauce & mango sorbet
Vietnamese coffee & condensed milk crème caramel w rum-soaked oranges (Not DF)
Meyer lemon curd, shortbread, green tea meringue & rosemary icecream (Not DF)
Marou chocolate cremeux w black dorris plum compote, black sesame custard & sesame tuile (Not DF)

DESSERT EXTRA OPTIONAL

(ADD\$2.50 per head)

Hot soy milk doughnut w cinnamon sugar & caramel sauce