

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 Bo – traditional Vietnamese beef soup w sirloin, brisket, rice noodles & fresh herbs

1ST COURSE

PICK 2 ITEMS

Tiger prawn cutlets coated in young green rice w spicy house chilli sauce
Rice paper rolls w roasted pork, shrimp, fresh herbs & peanuts
Rice paper rolls w lemongrass cured salmon, mango, beetroot, sesame mayo
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts and chervil
Pork wontons w chilled spanner crab & bisque (Not GF or DF)

2ND COURSE

PICK 1 ITEM

Crispy pancake w pork belly & shrimp, w nuoc cham, lettuce & fresh herbs
Lemongrass pork skewers w butterhead lettuce, rice noodles, fresh herbs & chilli coconut sauce

SERVED WITH

PICK 1 ITEM

Garlic roast duck salad w red cabbage, pickled radish and lotus root, fresh herbs & ginger, lime & chilli dressing
(ADD \$5 PER HEAD)

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

3RD COURSE

PICK 3 ITEMS

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

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

Beef shortrib braised w cinnamon & star anise w pickled bean sprouts, watercress & a toasted bánh mì roll
(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 & green chilli, kaffir lime & coconut sauce (ADD \$5 PER HEAD)

Hotpot of caramelised salmon fillet w palm sugar, red chilli, shallots & fresh dill (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 market fish marinated in turmeric, ginger, galangal w round beans, peanuts, dill & rice noodles

Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs

Chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans

DESSERT COURSE - PICK 1 ITEM

Ché - a traditional Vietnamese dessert w sago, jackfruit, palm seeds, pomegranate, coconut sauce & mango sorbet (Dairy Free)

Citrus & spice crème brulee

Sweet potato, cardamom & apple cake w egg custard & lemon ice cream (NOT GF)

Marou dark chocolate delicè w black cocoa biscuit, coconut crumbs & sour cherry sorbet

OPTIONAL DESSERT EXTRA

Hot soy milk doughnut w cinnamon sugar & salted caramel sauce (NOT GF) (ADD \$2.50 PER HEAD)