



CHEF'S SEASONAL BANQUET

\$65 PER PERSON (MINIMUM 4 PEOPLE)

ENJOY A SELECTION OF OUR CHEFS
FINEST CREATIONS

WELCOME DRINK

from Our house drink list

BLUE CHEESE POTATO WONTON

Filled with house-made blue cheese potato & comes with plum coulis.

Blue cheese potato wontons
with plum Coulis

EDAMAME BEANS GF/DF/V

Wok tossed w sesame oil & wasabi salt.

JAPANESE EGGPLANT TEMPURA V/DF/GF

Tempura Japanese eggplant w sticky sesame, caramel, mung bean
sprouts,crispy shallots & fresh chili.

MARKET FISH CRUDO

with burnt capsicum & yuzu sauce

KARAAGE CHICKEN DF/ GF without mayo

Crispy fried chicken thigh w nori salt, Japanese mayo & Lemon wedges.

CHILLI CARAMEL PORK BELLY GF

Pork belly steeped in five spices & hoisin, twice cooked & served on a creamy
kumara & cauliflower puree w toasted sesame, pork crackling & chili caramel glaze.

OR

BEEF TATAKI

200g beef eye fillet lightly seared & sliced, served on cucumber & red onion
topped w truffle ponzu & shaved parmesan.
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CHEF'S CHOICE

Dessert