SEASONAL BANQUET

$65 per person. ENJOY A SELECTION
OF OUR CHEF'S FINEST CREATIONS
Designed to share

EDAMAME BEANS GF/DF/V
Wok-tossed with sesame oil & wasabi salt.

BLUE CHEESE POTATO WONTON
Filled with house-made blue cheese potato and comes with Plum coulis.

JAPANESE EGGPLANT TEMPURA DF
Tempura Japanese eggplant with sticky sesame, caramel, mung bean sprouts, crispy shallots and fresh chilli

MARKET FISH CRUDO GF/DF
with burnt capsicum & yuzu sauce.

PORK KIMCHI ARANCINI / Gochujan Sauce
Crispy rice balls filled with pork belly and kimchi, served with yuzu gochujang sauce and finished with spring onion;

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 UPGRADE YOUR MAIN +$10 PP

SCOTCH FILLET- whisky cheese sauce, crispy shoestring fries with Whisky Cheese Sauce
+$10pp

Dessert

Chocolate Mousse
Rich,dilky vhovolsyr mousse - the perfect sweet, finish