

## **Banquet Menus**

(For groups of 10 or more)

Please find listed below our 4 current banquet menus.

As with all the food at Dragonfly these menus are designed to share. All the dishes will be placed in the centre of the table banquet style for you and your guest to share.

The something smalls will always allow for at least one item per person. The something more menu items will be at least one dish per person and often have jasmine rice and Asian greens included.

We are happy to make changes to menus, just get in touch and let us know your requirements.

Please note changes may affect the price of the menu.

Please advise of any dietary requirements when confirming your menu. We require banquet menu choices to be confirmed at least 24 hours in advance along with final numbers.

Large groups of 14 people or more are required to dine on one of these.

Please find below our 4 banquet menu options.



## **BANQUET MENU \$68**

\$68 per person (groups of 10 or more)

### **Course one**

#### **Miso Broth**

w organic tofu, wakame and toasted sesame seeds

### **Course two**

#### **Chicken and Coriander Dumplings**

w fresh ginger, crushed chilli and spring onion

#### **Nori Squid**

Honeycombed squid w spiced nori, sea salt sesame seed and sriracha mayo

#### **Lettuce cups**

shitake mushrooms san choi bao w baby cos leaves, tofu, spring onion, peanut and ginger

#### **Steamed Prawn Shu Mai**

W water chestnuts, garlic chives, green pepper, wild Thai ginger, chilli and soy

#### **Yellow Fin Tuna**

w cucumber, coriander, nahm jim, coconut and lime gelee

### **Course three**

includes jasmine rice and asian greens to share

#### **Twice Cooked Pork Belly**

Broccoli shoots, water chestnuts, cloud mushrooms and red wine sauce

#### **Red Duck Curry**

Five spice, slow roasted duck, fresh pineapple, long beans, cherry tomatoes, grapes, lime leaves and fried shallots

#### **Lemongrass Chicken**

w shitake mushroom, potato, beans with green tea, dried chilli, puffed rice, palm sugar – soy caramel and kaffir lime leaf

#### **Salmon 2 Ways**

Char grilled salmon fillet on a hot and sour green tea smoked salad, Vietnamese mint, green banana, chilli, lime and roasted rice

#### **Wakanui Beef Short Rib**

Slow roasted w black vinegar, chilli, sweet soy, shredded bok choy, peanut and snow pea slaw

### **SOMETHING SWEET;**

Chef David's special individual dessert, changes daily.

*Please advise any dietary requirements when confirming menu choice  
Additional servings or dishes may be requested at regular menu prices*



## **BANQUET MENU \$58**

\$58 per person (groups of 10 or more)

### **SOMETHING SMALL TO SHARE**

#### **Chicken and Coriander Dumplings**

w fresh ginger, crushed chilli and spring onion

#### **Steamed Prawn Shumai**

w water chestnuts, garlic, chives, green pepper, wild ginger, chilli soy

#### **Takoyaki Octopus Balls**

w Japanese BBQ sauce, mayo, roasted nori and bonito flakes

#### **Yellow Fin Tuna**

w cucumber, coriander, nam jim, coconut and lime gelee

### **SOMETHING MORE TO SHARE**

#### **Eggplant Salad**

w candied cashew nuts, mint, coriander, cherry tomatoes, palm sugar, roasted chilli paste and fresh lime juice

#### **Green Papaya Salad**

w roasted peanuts, green beans, cherry tomatoes, Vietnamese mint, coriander and spicy fish sauce

#### **Twice Cooked Pork Belly**

Broccoli shoots, water chestnuts, cloud mushrooms and red wine sauce

#### **Lemongrass Chicken**

w shitake mushroom, potato, beans with green tea, dried chilli, puffed rice, palm sugar – soy caramel and kaffir lime leaf

#### **Wok Tossed Noodles**

Marinated char grilled prawns w wok tossed fresh noodles, Chinese sausage, gai lan, chilli and XO sauce

#### **Wakanui Beef Short Rib**

Slow roasted w black vinegar, chilli, sweet soy, shredded bok choy, peanut and snow pea slaw

includes jasmine rice to share

### **SOMETHING SWEET TO SHARE ON THE TABLE;**

Chef David's special dessert selection, changes daily.

*Please advise any dietary requirements when confirming menu choice  
Additional servings or dishes may be requested at regular menu prices*



## **BANQUET MENU \$48**

\$48 per person (groups of 10 or more)

### **SOMETHING SMALL TO SHARE**

#### **Pork and Chive Dumplings**

w ginger infused rice vinegar and soy sauce

#### **Nori Squid**

Honeycombed squid w spiced nori, sea salt sesame seed and sriracha mayo

#### **Takoyaki Octopus Balls**

w Japanese BBQ sauce, mayo, roasted nori and bonito flakes

#### **Lettuce cups**

shitake mushrooms san choi bao w baby cos leaves, tofu, spring onion, peanut and ginger

### **SOMETHING MORE TO SHARE**

#### **Eggplant Salad**

w candied cashew nuts, mint, coriander, cherry tomatoes, palm sugar, roasted chilli paste and fresh lime juice

#### **Twice Cooked Pork Belly**

Broccoli shoots, water chestnuts, cloud mushrooms and red wine sauce

#### **Lemongrass Chicken**

w shitake mushroom, potato, beans with green tea, dried chilli, puffed rice, palm sugar – soy caramel and kaffir lime leaf

#### **Wakanui Beef Short Rib**

Slow roasted w black vinegar, chilli, sweet soy, shredded bok choy, peanut and snow pea slaw

includes jasmine rice

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Additional servings or dishes may be requested at regular menu prices*



## **BANQUET MENU \$38**

\$38 per person (groups of 10 or more)

### **SOMETHING SMALL TO SHARE**

#### **Pork and Chive Dumplings**

w ginger infused rice vinegar and soy sauce

#### **Takoyaki Octopus Balls**

w Japanese BBQ sauce, mayo, roasted nori and bonito flakes

### **SOMETHING MORE TO SHARE**

#### **Eggplant Salad**

w candied cashew nuts, mint, coriander, cherry tomatoes, palm sugar, roasted chilli paste and fresh lime juice

#### **Wok Tossed Noodles**

Marinated char grilled prawns w wok tossed fresh noodles, Chinese sausage, gai lan, chilli and XO sauce

#### **Lemongrass Chicken**

w shitake mushroom, potato, beans with green tea, dried chilli, puffed rice, palm sugar – soy caramel and kaffir lime leaf

#### **Salmon 2 Ways**

Char grilled salmon fillet on a hot and sour green tea smoked salad, Vietnamese mint, green banana, chilli, lime and roasted rice

includes jasmine rice

*Please advise any dietary requirements when confirming menu choice  
Additional servings or dishes may be requested at regular menu prices*