



pawpaw
BANQUETS

Lunch from 11.00am (Minimum 15 pax)
Dinner from 5.30pm (Minimum 4 pax)

BANGKOK BANQUET
\$35.00 per person

SATAY CHICKEN (GF)

Grilled turmeric chicken, peanut sauce & Thai pickles

GREEN PAPAYA SALAD (GF/V)

w/ peanut, green beans, tomato & lime juice

PAD THAI CHICKEN (GF)

Rice noodles, egg, beansprout, tofu & peanuts

CHICKEN & CASHEW (GF)

w/ snow pea, onion, capsicum & sweet chilli jam

MASSAMAN CURRY (GF)

Slow cooked Beef cheek, kipfler potato & peanuts

YUM EGGPLANT (V/GF)

Eggplant, lemongrass, Asian herbs, fried shallot, lime & chilli jam

served w/ Jasmine Rice

BUDDHIST BANQUET
\$35.00 per person

GREEN PAPAYA SALAD (VG)

w/ peanut, green beans, tomato & lime juice

SPRING ROLLS (VG)

Shitake mushroom, cabbage, carrot & vermicelli

PAD THAI (VG)

Rice noodles, egg, beansprout, tofu & peanuts

YUM EGGPLANT (VG)

Eggplant, lemongrass, Asian herbs, fried shallot, lime & chilli jam

GREEN CURRY (VG)

Tofu, roasted pumpkin, sweet potato, snow pea, eggplant & basil

ASIAN GREENS (VG)

Stir fried seasonal Asian greens & tofu

served w/ Jasmine Rice

ROYAL BANQUET (dinner only)
\$50.00 per person

STEAMED BOA

Roasted pork belly w/ crispy basil, apple & ginger relish, mayo & steamed buns

SPRING ROLLS (VG)

Shitake mushroom, cabbage, carrot & vermicelli

LAMB CURRY PUFFS

Rendang curry, lamb shank, potato & paprika yoghurt

WAGYU GREEN CURRY (GF)

w/ green apple, lychee, green pepper corn & Thai basil

TAMARIND BARRUMUNDI (GF)

Crispy Barramundi fillets w/ tamarind sauce, fried ginger & shallot

ROTI CANAI (V)

Roasted pumpkin, sweet potato, eggplant, yellow curry, roti bread & paprika yoghurt

QUINOA NASI GORENG (GF)

Pork belly, red curry paste, beansprout, fried egg, basil & quinoa

served w/ Jasmine Rice

ICE CREAM

Salted caramel & vanilla bean

FOR MORE INFORMATION PLEASE CONTACT
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