

SET MENU (MINIMUM 4 PERSONS)

Please inform staff with any dietary requirements or allergies as not all ingredients are listed

\$50/PP

ENTRÉE

SATAY CHICKEN SKEWERS (1 EACH) (NUTS)

CRISPY QUAIL (1/2 EACH) (GFA)

MAINS

SLOW COOKED CARAMELISED PORK BELLY WITH EGGS

(

STIR FRIED DICED BEEF (GFA)

CHICKEN STIR FRIED WITH MIXED VEGETABLES (GFA)

SWEET & SOUR PORK

VIETNAMESE FRIED RICE (GFA)

\$60 /PP

ENTRÉE

COMBINATION ROLL YOUR OWN COLD ROLLS (GFA)

CRISPY QUAIL (1 EACH) (GFA)

MAINS

TAMARIND BARRAMUNDI

CARAMELISED PRAWNS (GFA)

SLOW COOKED CARAMELISED PORK BELLY WITH EGGS

SALT & PEPPER SOFT SHELL CRAB (GFA)

BEEF STIR FRIED WITH BOKCHOY (GFA)

VIETNAMESE FRIED RICE (GFA)

\$68/PP

ENTRÉE

SPRING ROLLS (1 EACH) (GF)

CRISPY QUAIL (1 EACH) (GFA)

THAI STYLE SQUID SALAD (GF)

MAINS

TAMARIND FRIED BARRAMUNDI (GF)

(•)

STEAMED SCALLOPS WITH GINGER & SHALLOTS (GFA)

SALT & PEPPER SOFT SHELL CRAB (GFA)

CURRIED LEMONGRASS & CHILLI CHICKEN (GF)

NNQ EXOTIC FRIED RICE (GFA)