



BAXTER BANQUET \$55 per person



Course 1: choice of 1 RAW

Course 2: choice of 2 SNACKS

Course 3: choice of 2 DIY (do it yourself)

Course 4: choice of 2 LARGE dishes

Course 5: chocolate pot

RAW - select one (served shared centre to the table)

sesame crusted yellowfin tuna with kewpie & wasabi (gf)

tataki beef with gochujang, watercress, crispy shallot & radish (gf)

coconut kingfish ceviche, toasted black rice, thai basil & scud chilli (gf)

SNACKS - select two (served shared centre to the table)

fried chicken karaage with soy dipping sauce (gf)

soy braised beef & black bean steamed buns

cauliflower croquettes with mango chutney (v)

pork spring rolls with firecracker sauce

grilled pork ribs in red miso glaze (gf)

bbq chicken skewers with yakitori sauce & kimchi (gf)

ramen crumbed calamari with furikake mayonnaise

rockling fish dumplings with baxter sauce

DIY do it yourself - select two (served shared centre to the table)

korean grilled chicken, steam buns, kewpie, gochujang

pickled cucumber & daikon

fried fish taco with spiced avocado, cabbage, vietnamese mint
& wheat tortillas (gf avail)

slow roasted lamb shoulder, roti bread, yoghurt, coconut salad,
& pineapple chilli jam (gf avail)

LARGER - select two (served shared centre to the table)

served with seasoned brown rice, share for 2-3px

grilled cauliflower steak with miso, honey, fried shallots &
mirin poached golden raisins (v, gf)

grilled beef shortribs with crying tiger sauce, green papaya
salad & roasted peanuts (gf)

bbq swordfish with xo diamond shell clams, shao xing wine & ginger (gf)

braised pork belly, pickled bok choy, red curry sauce (gf)

roasted duck breast with chinese broccoli & lotus chips (gf)

DESSERT - select one (served shared centre to the table)

chocolate espresso custard with banana ice cream & sesame crumb

menu designed to be shared
menu is subject to change
this is a pre-order/prepay option only