

CAPTAIN BAXTER

CANAPÉS COLD 5.0

Seasonal oyster, condiments
Shredded chicken, mango, coconut, betel leaf
Koji cured cobia, finger lime, dashi
Tuna, smoked ponzu, wasabi
Seaweed crackers, eggplant, sesame
Chicken rice paper rolls, vermicelli, hot mint
Vietnamese raw beef, betal leaf 🍴
Assorted seafood and vegetarian sushi
Enoki mushroom rice paper rolls

BAO & STICKS 10.0

Peking duck bao, cucumber, smoked oyster sauce
Crispy roast pork bao, salt pickled daikon, chilli
Tonkatsu eggplant bao, roasted sesame, coriander
Karaage chicken, kimchi, kewpie bao
Malay pork neck satay stick
Isan BBQ chicken stick, hot and sour, jaew mak len 🍴
Octopus and salted pork fat stick

GRAZING DESSERT 8.5

Toasted rice pavlova, banana, passionfruit
Condensed milk custard, dark chocolate, coffee
Young coconut ice cream, whipped honey

CANAPÉS HOT 5.0

Korean fried rice cakes, fermented chilli
Katsu sando, pork, shaved cabbage, bulldog sauce
Fried potato cake, yuzu kosho mayo
Crab siu mai dumpling
Oxtail pot sticker, star anise, black vinegar, chilli
'KFC' Korean Fried Chicken, kimchi spice 🍴
Prawn in tofu skin
Duck meatball, tare sauce
Seafood pie
Duck, spring onion & hoisin spring roll

GRAZING 14.0

Smoked ocean trout salad, blistered snake beans, roasted sesame
Koji duck ham, sesame, cold buckwheat noodle salad
White cut chicken, green mango, pawpaw, nuoc cham dressing
Beer battered seasonal fish, chips, pickle tartare
Hot and numbing calamari, aromatic herbs 🍴🍴
Crab fried rice, cured yolk, XO sauce
Black vinegar and pepper pork adobo, sticky rice
Beef rib rendang, coconut rice

SWEET TREATS 4.5

Mango marshmallow
Sansho pepper and white chocolate fudge
Tonka bean ice cream sandwich
Pandan cream puff
Yuzu meringue tart

Menus are subject to change | All menus must be pre-ordered and pre-paid 7 days prior | Minimum of 20 pieces required per canapé selection.

(v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

SHARED SET MENUS

Available for groups of 6 or more. Essential for groups of 20 or more.

60.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi

MAIN TO SHARE

Steamed 'bone in' John Dory, garlic shoots, fermented black bean (gf)
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)
Tomatoes, betel leaf, tamarind water (v, gf)

DESSERT TO SHARE

Sweet treats to share — served with tea and coffee (v)

65.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi

MAIN TO SHARE

Steamed 'bone in' John Dory, garlic shoots, fermented black bean (gf)
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)
Tomatoes, betel leaf, tamarind water (v, gf)

DESSERT

Our daily tart — served with tea and coffee

75.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
Tuna, smoked ponzu, wasabi
500g black mussels, sour curry, roti 🍴
Hot and numbing calamari, aromatic herbs 🍴

MAIN TO SHARE

Steamed 'bone in' John Dory, garlic shoots, fermented black bean (gf)
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)
Tomatoes, betel leaf, tamarind water (v, gf)

DESSERT

Our daily tart — served with tea and coffee

Monday – Friday

ALC available for up to 20 guests. Choice option is available for 10–40 guests.
40pax+ shared set menu or alternate drop from options above only.

Saturday & Sunday

ALC is available for up to 20 guests. Choice option is available for 10–40 guests.
40pax+ alternate drop main set menu only.

SPECIALITY SET MENU 100.0

Available for groups of 6 or more.

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi
Duck meatballs tsukune, egg yolk tare
Hot and numbing calamari, aromatic herbs 🍴🍴

MAIN TO SHARE

Steamed 'bone in' John Dory, garlic shoots, fermented black bean (gf)
1.4kg Purebred Black Angus MB+3, 200 day grain fed,
peppercorn sauce, miso mustard (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)
Tomatoes, betel leaf, tamarind water (v, gf)

DESSERT

Our daily tart — served with tea and coffee

SPECIALITY SET MENU 100.0

Suitable for groups of 15 or more.

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi
Duck meatballs tsukune, egg yolk tare
Hot and numbing calamari, aromatic herbs 🍴🍴

MAIN TO SHARE

Whole suckling pig, kimchi, ssamjang, aromatic herbs

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)
Tomatoes, betel leaf, tamarind water (v, gf)

DESSERT

Our daily tart — served with tea and coffee

ALTERNATE SET MENU 60.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi

ALTERNATE MAIN

Salt baked kingfish, sake, pepperberry
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)

ALTERNATE SET MENU 70.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi

ALTERNATE MAIN

Salt baked kingfish, sake, pepperberry
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)

DESSERT TO SHARE

Sweet treats to share — served with tea and coffee (v)

CHOICE SET MENU 75.0

SMALL PLATES TO SHARE

Fried potato cakes, yuzu kosho mayo (v)
500g black mussels, sour curry, roti 🍴
Tuna, smoked ponzu, wasabi

CHOICE MAIN

'Char siu' pork cutlet, plum (gf)
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)
Salt baked kingfish, sake, pepperberry
Fish and scallop pie, sorrel, lemon

SIDES

Chips, smoked garlic kewpie (v, gf)
Shaved cabbage, daikon, buckwheat (v, gf)

DESSERT TO SHARE

Toasted rice pavlova, banana, passionfruit (v, gf)
Served with tea and coffee