

BAXTER BANQUET

Minimum 2 ppl, whole table required

65.0 PER HEAD

SMALL PLATES TO SHARE

Tuna sashimi, ponzu & wasabi (gf)

Potato cakes, saltbush, yuzu kosho mayo (v)

Pork & chive wontons, soy, black bean, sesame (n)

BBQ duck, oyster mushrooms, coriander & cold buckwheat noodle salad

MAIN

Charcoal chicken, Tasmanian black pepper sauce & hand baos

DESSERT

Choux bun & tonka bean custard

LUNCH BANQUET

Minimum 2 ppl, whole table required. Available Friday - Sunday lunches only

45.0 PER HEAD

SMALL PLATES TO SHARE

Tuna sashimi, ponzu & wasabi (gf)

Potato cakes, saltbush, yuzu kosho mayo (v)

Pork & chive wontons, soy, black bean, sesame (n)

MAIN

Charcoal chicken, Tasmanian black pepper sauce & hand baos

ADDITIONS

Add a little extra to your set menu

Apellation rock oysters, natural, native hot sauce 5.0

'Drunken' charcoal grilled Bok Choy (gf, vg) 18.0

Menus are subject to change.

All menus must be pre-ordered and pre-paid prior to your booking.
Conditions apply.

Dietary Requirements

- (v) vegetarian
- (gf) gluten friendly
- (vg) vegan
- (n) contains nuts

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.