# BAXTER BANQUET

CHEF'S SELECTION TO SHARE 70.0PP

### S N A C K S

Duck sausage bao, hoisin, cucumber, kumquat

Miso waffle, smoked salmon,

Golden curry potato croquette,

Bluefin tuna, nashi pear, goat's curd, nori rye cracker Crab & koji crumpet, kewpie,

yuzu cream (gf)

radish, shiso (gf)

chilli jam

#### SMALL PLATES

	Whipped tofu, mushroom xo, cassava (vg, gf)	17.0
8.5 each	Prawn & ginger dumplings, Szechuan chilli oil (6pcs) (gf)	20.0
9.5 each	Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)	23.0
9.5 each	Hiramasa kingfish, yuzu kosho, pickled fennel (gf)	25.0
12.5 each	Stracciatella, miso roasted beetroot, spiced walnut, served with our house bread	23.0
7.5 each		

#### GRILL

Blackened cauliflower, miso buttermilk, furikake (v, gf)	19.0
Masterstock roasted pork belly, green onion (gf)	27.5
Tiger prawns, curry butter, fried capers, lime (gf)	31.5
Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)	42.0
Lamb shoulder, crying tiger sauce, labneh (gf)	46.0 Half/86.0 Whole
Wagyu skirt MB3+ 350g, wasabi butter, beef jus, fried onion (gf)	65.0

## SIDES & SALADS

	Fried potato, gochujang, curry leaf ( <i>vg, gf</i> )	12.5
	House salad, pickled shallot, yuzu, radish (vg, gf)	14.5
	Egg fried rice, Chinese greens, shiitake mushroom, 'typhoon shelter' style (v, gf)	19.0
	Fried tofu, sesame, charred snake beans, sugar snap salad (vg, gf)	18.0
	Fries, garlic mayo (v, gf)	12.5
	Add steamed hand baos to your dish (6pcs) (v, gfo)	10.5
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#### SWEET

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)	17.0
Calamansi tart, elderflower, white chocolate, almond (v, gf, n)	19.0
Miso caramel cheesecake, Vietnamese coffee, blackberry (v, gf)	17.0

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

Please note: 1% Credit Card, 10% Saturday, 10% Sunday and 15% public holiday surcharges apply.

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.