



# baxter's banquet.

85.0 PER PERSON

Glass of bubbles on arrival

*Snacks*

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

House salad, pickled shallots, yuzu, radish (vg, gf)

Chefs petit fours, tea & coffee

## RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

SHARED DESSERT + 10.5pp

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

Tea & coffee

BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies

# sailor's banquet.

95.0 PER PERSON

Glass of bubbles on arrival

## *Snacks*

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

## *Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

## *Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

House salad, pickled shallots, yuzu, radish (vg, gf)

## *Shared Dessert*

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

Tea & coffee

## RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies







# **captain's banquet.**

**118.0 PER PERSON**

Glass of bubbles on arrival

*Snacks*

Rock oysters, shiso mignonette (gf)

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

House salad, pickled shallots, yuzu, radish (vg, gf)

*Shared Dessert*

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

Tea & coffee

*Petite espresso martini or white chocolate & passionfruit martini to finish*

## **RECOMMENDED ADD ONS**

**BAXTER'S MARTINI TREE + 255.0**

12 martinis of your choice

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies