



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 tarlet (gf)

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)

Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)

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 tarlet (gf)

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)

Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)

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 tarlet (gf)

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)

Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)

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