

# MENU

## BAXTER'S BANQUET CHEF'S SELECTION TO SHARE 59.0PP

### SMALL PLATES

Duck sausage bao, hoisin, cucumber, kumquat	8.5 each	Whipped tofu, mushroom xo, cassava (vg, gf)	17.0
Hiramasa kingfish, yuzu kosho, pickled fennel (gf)	25.0	Prawn & chive dumplings, Yuxiang sauce (3pcs)	20.0
Pork shumai, soy, black vinegar green onion (3 pcs)	19.0	Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)	23.0

### GRILL

Blackened cauliflower, miso buttermilk, furikake (v, gf)	23.0
Roasted pork belly, black pepper sauce, green onion (gf)	27.5
Tiger prawns, curry butter, fried capers, lime (gf)	27.0
Isan BBQ chicken, hot & sour sauce, green garlic, Thai basil (gf)	38.0
Lamb shoulder, crying tiger sauce, labneh (gf)	56.0
Wagyu Scotch MB6+ 350g, wasabi butter, beef jus, fried onion (gf)	78.0

### SIDES & SALADS

Fried potato, gochujang, curry leaf (vg, gf)	12.5
Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)	15.0
Egg fried rice, Chinese greens, shiitake mushroom, 'typhoon shelter' style (v, gf)	22.0
Fried tofu, sesame, charred snake beans, sugar snap salad (vg, gf)	20.0
Fries, garlic mayo (v, gf)	12.5
Add steamed hand baos to your dish (4pcs) (v, gfo)	8.0

### SWEET

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)	17.0
Mango cheesecake, passionfruit, white chocolate, matcha (v, gf)	17.0
Banana fritters, coconut, peanut dulce de leche, sesame (v, n)	18.0

(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. Please notify our staff if you have a specific dietary request.