

# M E N U

## BAXTER'S BANQUET

CHEF'S SELECTION TO SHARE 50.0PP\*

\* MIN 4 PEOPLE

### S M A L L P L A T E S

Duck bao, hoisin, cucumber, orange	9.5 each
Hako spicy tuna, sushi rice, avocado, nori (2 pcs) (gf)	12.0
Hako salmon, smoked soy & Yukari sushi rice (2 pcs) (gf)	12.0
BBQ edamame, shichimi togarashi, nori, puffed rice (vg, gf)	10.0
Tuna tartare, yuzu, soy cured egg, sesame rice cracker (gf)	24.0
Whipped tofu, mushroom xo, cassava crackers (vg, gf)	17.0
Takoyaki octopus balls, wasabi kewpie, bulldog sauce, aonori, bonito	16.0
Fries, garlic mayo (v, gf)	13.0
Soft shell crab slider, lettuce, shiso, coriander mayo	15.0
Pork gyoza, pan-fried dumplings, soy, rice vinegar, sesame (4 pcs)	18.0
Prawn & chive dumplings, Yuxiang sauce (3 pcs)	20.0
Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)	23.0
Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)	15.0

CAN'T DECIDE? ASK OUR STAFF ABOUT THE BAXTER'S BANQUET.

### C H A R C O A L B B Q

Blackened cauliflower, miso buttermilk, furikake (v, gf)	23.0
Isan chicken, Jeow Som, crushed cucumber and herb salad (gf)	38.0
Roasted pork belly, black pepper sauce, pineapple sambal (gfo)	36.0
Baby barramundi, aromatic coconut, lime, chilli herb salad (gf)	42.0
+ Add steamed hand baos to your dish (4 pces) (v, gfo)	8.0

### S W E E T

Mango cheesecake, passionfruit, white chocolate, matcha (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.