MENU

BAXTER'S BANQUET

CHEF'S SELECTION TO SHARE **50.0PP***

*MIN 4 PEOPLE

SMALL PLATES

Duck sausage bao, hoisin, cucumber, kumquat	8.5 each
Tuna tartare, yuzu, soy cured egg, sesame rice cracker (gf)	24.0
Whipped tofu, mushroom xo, cassava crackers (vg, gf)	17.0
Fries, garlic mayo (v, gf)	13.0
Soft shell crab slider, dressed iceberg, coriander mayo	15.0
Pork shumai, soy, black vinegar, green onion (3 pcs)	19.0
Prawn & chive dumplings, Yuxiang sauce (3 pcs)	20.0
Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)	23.0
Fried potato, gochujang, curry leaf (v, gf)	14.0
Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)	15.0
S & P tofu, sesame, charred snake beans, sugar snap salad (vg, gf)	20.0

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

CHARCOAL BBQ

Blackened cauliflower, miso buttermilk, furikake (v, gf)	23.0
Isan chicken, Jeow Som, crushed cucumber and herb salad	38.0
Roasted pork belly, black pepper sauce, pineapple sambal (gf)	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

SWEET

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.

