



(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts
Please note: a 15% surcharge applies on Public Holidays

baxter's banquet.

59.0 PER PERSON

Designed to share

Starter

Whipped tofu, mushroom xo, cassava (gf, vg)
Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

Entrée

Duck sausage bao, hoisin, cucumber, kumquat
Prawn & chive dumplings, Yuxiang sauce
Pork shumai, soy, black vinegar, green onion

Main

Isan BBQ chicken, hot & sour sauce, green garlic, Thai basil (gf)
Lamb shoulder, crying tiger sauce, labneh (gf)
Fries, garlic mayo (v, gf)
Wombok slaw, fragrant herbs, pickled ginger, goma dressing, peanut (v, gf, n)

RECOMMENDED ADD-ONS

SYDNEY ROCK OYSTER + 6.5pp

SHARED FRIED CHICKEN + 6.0pp
served as an entrée with kimchi spice, mango & pineapple hot sauce (gf)

SHARED SWEET TREAT + 5.0pp
Banana fritters, coconut, peanut dulce de leche, sesame (v, n)

SHARED DESSERT + 10.5pp
Mango cheesecake, passionfruit, white chocolate, matcha (v, gf)
Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

CHANDON BLANC DE BLANC BRUT ON ARRIVAL + 15.0pp

PETIT COCKTAIL ON ARRIVAL + 16.0pp | CLASSIC COCKTAIL ON ARRIVAL + 22.0pp

BAXTER'S MARTINI TREE + 255.0
12 martinis of your choice