



99PP - MINIMUM 4 PERSONS

- Salmon sashimi with apple ponzu and pickled mustard seeds and shiso*
- Steamed prawn, calamari and ginger dumplings
- Vegetables and tofu spring rolls*
- Seasonal fruit salad with mesclun leaves, yuzu and pomegranate dressing topped with ricotta cheese and almonds*
- Salt and native pepper calamari with nuoc cham*
- BBQ duck with mandarin pancakes and five spice hoisin sauce*
- Wok fried black Angus beef with broccolini, young corn and truffle oil*
- Masterstock crispy pork with Thai chilli caramel*
- Steamed fish fillet with ginger and shallots*
- Steamed Asian greens with soy and sesame*
- Steamed Jasmine rice*

Add dessert w/ coffee or tea for \$14 per person

119PP - MINIMUM 4 PERSONS

- Salmon sashimi with apple ponzu and pickled mustard seeds and shiso*
- Lobster, scallop, prawn and squid ink dumplings
- Chicken, leek and truffle spring rolls
- Seasonal fruit salad with mesclun leaves, yuzu and pomegranate dressing topped with ricotta cheese and almonds*
- BBQ duck with mandarin pancakes and five spice hoisin sauce*
- Steamed fish fillet with ginger and shallots*
- Kung Pao chicken with peanuts, fried tofu, dried chilli and shallots*
- Grilled Riverine top sirloin steak (250g, MBS2+) black garlic butter, garlic chips and Yukari Pao Cai
- Masterstock crispy pork with Thai chilli caramel*
- Steamed snow peas, broccolini, cavolo nero with crispy garlic and mushroom soy*
- Steamed Jasmine rice*

Add dessert w/ coffee or tea for \$14 per person



139PP - MINIMUM 4 PERSONS

24 HOURS BOOKING IN ADVANCE

Assorted fresh Seafood platter:

- Tasmanian salmon sashimi with apple ponzu dressing
- Appellation Sydney rock oysters with lemon sorbet and finger lime
- Scallop sashimi with xo chilli lime
- Australian tiger king steamed prawns with lemon wedge
- Tuna tartare with soy ginger sesame dressing & crispy rice paper
- Soft shell crab salad with green Nahm Jim sauce
- Crispy whitebait with Szechuan pepper
- Xo pipis with hokkien noodles
- Grilled Coral trout with miso Szechuan sauce & seasonal vegetables
- Lobster tail with garlic butter sauce, saltbush dukkha and fried mantou bun

- Strictly no alterations for dietary requirements -



@lotusbarangaroo

lotusbarangaroo

lotusdininggroup.com

We acknowledge the Traditional Owners of the Country on which we stand today, the Gadigal people of the Eora nation, and recognise their continuing connection to land, waters and culture. We pay our respects to their Elders past, present and emerging.



Lotus

BARANGAROO



DUMPLINGS 4PCS

Prawn, calamari and ginger dumplings (Steamed or Crispy)	20
Lobster, scallop, prawns and squid ink dumplings	24
Moreton bay bugs with leek, mushrooms and water chestnut*	24
Chicken, leek and truffle spring rolls	18
Vegetarian dumplings*	16
Vegetables and tofu spring rolls*	15
BBQ duck and spinach dumplings*	18
Steamed pork wontons	16
Pork xiao long bao	16
Tri colour chicken and veggie dumplings with sweet and sour chilli peanut sauce	16
Shallot pancakes (2pcs)	12
Steamed BBQ pork buns (2pcs)	12

STARTERS

Appellation rock oysters • Natural • Seasonal sorbet and finger lime*	6.5ea
Salmon sashimi with apple ponzu, pickled mustard seeds and shiso*	28
Seasonal fruit salad with mesclun leaves, yuzu and pomegranate dressing topped with ricotta cheese and almond*	24
Vegetable san choy bao with tofu beansprouts and almonds* Add protein 🐷🐔🐔🐔	21
Grilled half shell scallops with tomato sambal, pickled cucumber and eschalots & crispy yao tiao* (4pcs)	32
Salt and native pepper calamari with nuoc cham*	26
Singapore chilli soft shell crab*	32
BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)*	46

SEAFOOD

Lobster/Snow crab/Mud crab <u>24 hours booking in advance</u> • Wok fried with ginger and shallots* • Wok fried with XO sauce* • Salt and native pepper*	MP
Pipis 500g • Wok fried with ginger and shallots* • Wok fried with XO sauce* Add Noodles	MP +8
Wok fried king prawns (6pcs) • With Roman beans, black fungus and XO sauce* • With ginger and shallots*	45
Whole fish • Steamed with ginger and shallots* • Salt and native pepper (deep fried)*	45
Steamed fish fillet with ginger and shallots*	39
Steamed Coral trout fillet with ginger and shallots*	59
Typhoon shelter Moreton Bay bugs with crispy garlic, breadcrumbs, preserved black bean and crispy eschalots	62
Chargrilled octopus with miso and sichuan sauce & seasonal vegetables	36

RICE & NOODLES

Wok fried hokkien noodles with XO sauce or chilli sauce Add protein 🐷🐔🐔🐔	26
Wok fried flat rice noodles with prawn cutlet, garlic chive, beansprout and heirloom tomatoes*	38
Crab, furikake and flying fish roe seafood fried rice with egg*	39
Lotus wok fried rice with duck, egg and mustard seeds*	S26 L32
Steamed rice*	5pp

POULTRY & PORK

Kung Pao chicken with peanuts, fried tofu, dried chilli and shallots*	36
Crispy chicken with spiced soy sauce and chilli oil*	35
Masterstock crispy pork with Thai chilli caramel, apple and mint*	36
Wok fried green beans with pork mince and chilli*	26

BEEF & LAMB

Wok fried Mongolian style lamb ribs (350g), with capsicum and red onion	48
Wok fried black angus beef fillet (Riverine District) with broccolini, corn and truffle oil*^	46
Grilled beef short ribs (500g Riverine) with sweet soy sauce, sambal mattah, fresh eschalot, slices of chilli, crispy leek and kaffir lime	68
Grilled Riverine top sirloin steak (250g, MBS2+)	55
• Chinese chimichuri, lemon Myrtle, honey ponzu served with picked fennel* • Black garlic butter sauce & garlic chips served with Yukari Pao Cai*^	

VEGETARIAN

Salt and pepper tofu with sesame dressing*	18
'Strange flavour' eggplant, yogurt, roasted chilli and Sichuan*^	24
Steamed snow peas, broccolini, cavolo nero with crispy garlic and mushroom soy*	19
Mixed Asian mushrooms with walnut miso, crispy kale and parmesan*^	25
Wok fried mixed seasonal vegetables and tofu with garlic and soy*	26
Steamed Asian greens with soy and sesame*	16