

## WINE BY THE GLASS

### White

2022 Koerner Brothers Riesling, Clare Valley, SA	14
2022 Alois Lageder Pinot Grigio, Alto Adige, IT	15
2022 Astrolabe, Sauvignon Blanc, Marlborough, NZ	14
2022 Swinging Bridge 'Mrs Payten' Chardonnay, Orange NSW	16

### Rosé

2020 Domaine de Triennes, Rose, Aix-en-Provence, FR	15
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### Red

2022 Punt Road, Pinot Noir, Yarra Vally, VIC	17
2021 Bellwether 'Ant Series', Tempranillo, Wrattonbully, SA	18
2021 Two Cells, Shiraz, Beechworth, WA	15

## \$79 THE CLASSIC FEAST

Jasmine tea with unlimited refills
Pacific oysters with soy ginger and finger lime *
Asian slaw salad with sesame dressing *
Signature spring roll with king brown mushrooms (V)
Shallot pancakes (V)
Pork and prawn siu mai
Crystal prawn dumpling *
Rolled duck pancake #
Five spice tofu and black fungus dumpling
Pork xiao long bao
Salt and pepper calamari with siracha mayo *
Snowy mountain pork bun
Asian greens #(V)
Chicken Fried Rice #
Seasonal fruit plate *(V)

Add Seasonal pudding \$10pp\*

## \$88 THE SIGNATURE FEAST

Jasmine tea with unlimited refills
Steamed scallop with XO sauce
Softshell crab salad with granny smith apple, grapefruit and flying fish roe *
Signature spring roll with king brown mushrooms (V)
Shallot pancakes (V)
Lobster and prawn dumpling *
Jade prawn dumpling *
Prawn toast with yuzu mayo
Rolled duck pancake #
Five spice tofu and black fungus dumpling
Pork xiao long bao
Chicken and kimchi wontons
Salt and pepper calamari with siracha mayo *
Snowy mountain pork bun
Asian greens #(V)
Crab fried rice with flying fish roe #
Seasonal fruit plate *(V)

Add Seasonal pudding \$10pp\*

\* Gluten free | # Can be GF | (V) Vegetarian

For any dietary requirements, please let our staff know about an alternative banquet.

15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all cards (Visa, Master card, Amex and Diners) and 0.7% for all debit cards.