



119PP - MINIMUM 4 PERSONS

- Salmon sashimi with apple ponzu, pickled mustard seeds and shiso*
- Prawn, calamari and ginger dumplings
- BBQ duck and spinach dumplings*
- Chicken, leek and truffle spring rolls
- Salt and native pepper calamari with nouc cham*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)*
- Steamed fish fillet with ginger and shallots*
- Wok fried Black Angus beef fillet with broccolini, corn and truffle oil*
- Masterstock crispy pork with Thai chilli caramel, apple and mint*
- Steamed snow peas, broccolini, cavolo nero with crispy kale and parmesan**
- Steamed rice*

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

129PP - MINIMUM 4 PERSONS

- Salmon sashimi with apple ponzu, pickled mustard seeds and shiso*
- Lobster, scallop, prawns and squid ink dumplings
- Steamed pork wontons
- Crispy prawn, calamari and ginger dumplings
- Singapore chilli soft shell crab*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)*
- Steamed fish fillet with ginger 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, apple and mint*
- Wok fried mixed seasonal vegetables and tofu with garlic and soy*
- Vegetarian fried rice*
- Petit fours

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



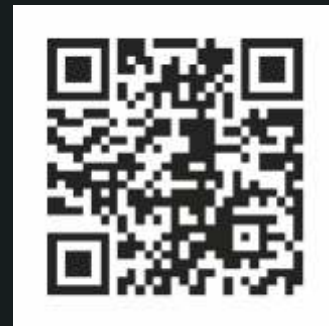
139PP - MINIMUM 4 PERSONS

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 -



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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

