

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

119PP - MINIMUM 4 PERSONS

- Salmon sashimi with apple
 Steamed Barramundi fillet ponzu, pickled mustard seeds and shiso*
- Lobster, scallop, prawns and squid ink dumplings
- BBQ duck and spinach dumplings*
- Crispy wagyu beef, garlic chives and water chestnuts
- 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)*

- 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*
- Kung Pao chicken with peanuts, fried tofu, dried chilli and shallots*
- Steamed snow peas, broccolini, cavolo nero with crispy garlic and mushroom sauce*
- Steamed rice*

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SEAFOOD BANQUET

139PP - MINIMUM 4 PERSONS

24 HOURS BOOKING IN ADVANCE

Assorted fresh Seafood platter:

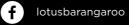
- Tasmanian salmon sashimi with apple ponzu dressing
- Appellation Sydney rock oysters with lemon sorbet and finger lime
- Scallop sashimi with xo chilli lime
- Australian tiger king steamed prawns with lemon wedge
- Tuna tartare with soy ginger sesame dressing & crispy rice paper

- 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 -



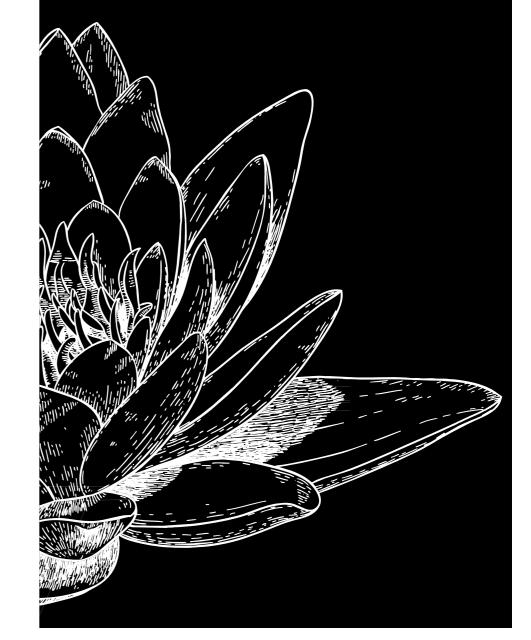


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lotusdininggroup.com

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.





BARANGAROO