



SIT-DOWN LUNCH & DINNER

BANQUETS



salmon cakes



beef massaman



chicken cashew nut



pad thai

pork belly



dim sims



chicken satays



CHAING MAI BANQUET, \$41 PP

chicken satays | lemongrass glaze, peanut + sweet potato sauce GF

dim sims | steamed pork + water chestnuts

turmeric battered calamari | kaffir lime + chilli sauce

beef panang | made with in-house panang sauce, eggplant, chilli & peanuts GF

cashew nut chicken | chilli jam, market vegies + candied cashews V Opt

pad thai | with grilled chicken, peanuts, sprouts, chives, tofu GF, V Opt

jungle salad | fresh thai salad with either grilled chicken or pork belly GF
+ steamed rice

ice cream | scoop of the day with home-made crumble

PHUKET BANQUET, \$47 PP

turmeric battered calamari | kaffir lime + chilli sauce

salmon cakes | smoked yarra valley salmon roe, bush honey chilli jam

pork belly | roast pork belly with house-made tamarind sauce

beef massaman | slow cooked with roast potatoes & fried shallots GF

pork belly prik khing | green beans, chilli jam, fresh ginger V Opt

pad thai | with grilled chicken, peanuts, sprouts, chives, tofu GF, V Opt

jungle salad & fish | deep fried barra fillet with special salad & cashews GF
+ steamed rice

ice cream | scoop of the day with home-made crumble

All banquets priced per person, minimum 4pp