

SIT-DOWN LUNCH & DINNER

## BANQUETS









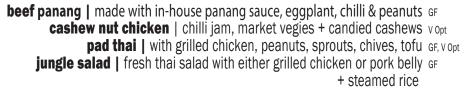


pad thai

beef massaman

## 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



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

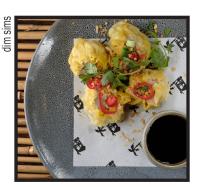
## PHUKET BANQUET, \$47 PP

turmeric battered calamari | kaffir lime + chilli sauce **salmon cakes** | smoked yarra valley salmon roe, bush honey chilli jam pork belly I roast pork belly with house-made tamarind sauce

**beef massaman** I 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







chicken sata