



## PRE-THEATRE BANQUET 65 PER PERSON

### SMALL

#### DRAGON FRUIT BETEL LEAF

dragon fruit, black glutinous rice, nori roasted almonds, pickled ginger (veg, gf, df)

#### PRAWN TOAST

green talay mayonnaise, herb salad (nf, sy, sf)

#### MEKHONG BRAISED LAMB RIBS

coriander, chilli (nf, sy, df)

### LARGER

#### YOUR CHOICE OF CURRY FOR THE TABLE

##### GREEN CHICKEN CURRY

dutch carrot, kipfler potato, Thai basil (nf, df, gf)

##### OR

##### YELLOW TOFU CURRY

eggplant, sweet potato taro crisps, pickled onion (v, df, gf, nf)

#### SICHUAN CHICKEN STIR FRY

capsicum, spring onions, sesame (sy, sf, nf)

### SIDES

#### STEAMED JASMINE RICE

#### ROTI

peanut satay sauce (v, df, sy)

#### ADD ON \$5PP

##### KINGFISH CEVICHE

avocado and watermelon salsa, black sesame cracker, green talay dressing (df, gf, sf)

#### ADD ON \$10PP

##### SUCCULENT PORK BELLY

viet slaw, caramel, red vinegar (nf, df, gf, sy)

#### ADD ON \$10PP

##### MINI GOLDEN G

vanilla and salted caramel semifreddo, hazelnut cocoa nibs, caramel mousse (veg, contains gelatine)

### WICKED CAULDRON COCKTAIL \$24

Midori, Fords gin, peach schnapps, lemongrass syrup, lemon, mint, egg white