

BETEL LEAF @BATHERS'

BANQUET MENU \$89 PER PERSON

ENTREE

OYSTERS WITH GREEN CHILLI LIME DRESSING (+ \$5 EACH)

POACHED PRAWN ON BETEL LEAF, CARAMELISED PEANUT DRESSING

VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE

PORK BELLY WITH THAI WHISKEY SAUCE

CHIANG MAI DUCK RELISH WITH BABY COS LETTUCE

MAINS

SOUTHERN CURRY OF LING & DAIKON

SALMON & PAPAYA SALAD, CRISPY FISH, GREEN NAHM JIM

SLOW COOKED TASMANIAN BEEF RIBS, HERBS, CHILI, LIME

CRISPY BARRAMUNDI WITH THREE FLAVOURED SAUCE

SIDES

STEAMED JASMINE RICE FOR THE TABLE

ASIAN GREENS, GARLIC & OYSTER SAUCE

DESSERTS

LEMON TART, PISCO COMPRESSED PINEAPPLE, KAFFIR LIME CHANTILL

PEANUT BUTTER GELATO, CHOCOLATE FUDGE SAUCE, COCONUT COOKIE

STICKY MANGO RICE, SWEET COCONUT CREAM



ALL DINE IN GUESTS MUST SCAN CODE TO REGISTER

MOST DISHES ARE GF. PLEASE CHECK WITH YOUR SERVER IF YOU HAVE ANY ALLERGIES

10% SURCHARGE SUNDAYS / PUBLIC HOLIDAYS / GROUPS OF 8+ /

15% SUNDAY SURCHARGE FOR GROUPS OF 8+

1% MERCHANT FEE ON ALL CREDIT / DEBIT CARDS