

BETEL LEAF @BATHERS'

LUNCH BANQUET MENU \$59
GLASS OF LOUIS ROEDERER CHAMPAGNE ON ARRIVAL

ENTREE

OYSTERS WITH RED 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

MAINS

SPICED GREEN CURRY, BEEF SHIN, POTATOES & ROTI
SALMON & PAPAYA SALAD, CRISPY FISH, GREEN NAHM JIM
PAD THAI, RICE NOODLES WITH PEANUTS, DRIED PRAWN, SPROUTS

STEAMED JASMINE RICE FOR THE TABLE

DESSERT

CHOCOLATE LAVA COOKIE, VANILLA ICE CREAM, COCONUT CRUNCH

* DINE & DISCOVER VOUCHERS ACCEPTED, DOUBLE DINE & DISCOVER NOT REDEEMABLE WITH THIS MENU

MOST DISHES ARE GF. PLEASE CHECK WITH YOUR SERVER IF YOU HAVE ANY ALLERGIES
WHILST EVERY EFFORT IS MADE TO ACCOMODATE OUR GUESTS DIETARY NEEDS, WE CANNOT GUARANTEE
OUR FOOD WILL BE 100% ALLERGEN FREE

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

15% SUNDAY SURCHARGE FOR GROUPS OF 8+

1% MERCHANT FEE ON ALL CREDIT / DEBIT CARDS