

# 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, GRILLED MANDARIN, CHANTILY, GINGER & MANDARIN REDUCTIONT

CHOCOLATE LAVA COOKIE, VANILLA ICE CREAM, COCONUT CRUNCH

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