

BETEL LEAF @BATHERS'

LUNCH BANQUET MENU \$69

ENTREE

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

SMOKED TROUT ON BETEL LEAF, CARAMELISED PEANUT DRESSING

PORK BELLY WITH THAI WHISKEY SAUCE

VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE

CHARCOAL GRILLED PRAWNS, CHILLI JAM, LIME

SALAD SELECT ONE

THAI BEEF SALAD, ASIAN HERBS, CHILLI LIME DRESSING

DUCK SALAD WITH LYCHEES, ASIAN CELERY, BEAN SPROUTS

CURRY SELECT ONE

AROMATIC CHICKEN CURRY WITH A CUCUMBER RELISH

STEAMED BABY SNAPPER WITH RICH RED CURRY, SNOWPEAS, CHOY SUM

MAIN SELECT ONE

SLOW COOKED TASMANIAN BEEF RIB, HERBS, CHILI, LIME

PAD KRA POW, GRASS FED BEEF, CHILLI, SNAKE BEANS, THAI BASIL

STEAMED JASMINE RICE & ASIAN GREENS FOR THE TABLE

DESSERT

LYCHEE SORBET, WATERMELON, KAFFIR LIME SYRUP

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