

BETEL LEAF @BATHERS'

BANQUET MENU \$89 PER PERSON

ENTREE

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

SMOKED TROUT ON BETEL LEAF, CARAMELISED PEANUT DRESSING

PORK BELLY WITH THAI WHISKEY SAUCE

CHARCOAL GRILLED PRAWNS, CHILLI JAM, LIME

VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE

MAINS

DUCK SALAD WITH LYCHEES, ASIAN CELERY, BEAN SPROUTS

AROMATIC CHICKEN CURRY WITH A CUCUMBER RELISH

SLOW COOKED TASMANIAN BEEF RIBS, HERBS, CHILI, LIME

CRISPY BARRAMUNDI WITH THREE FLAVOURED SAUCE

SIDES

ASIAN GREENS, GARLIC & OYSTER SAUCE

STEAMED JASMINE RICE

DESSERTS

LYCHEE SORBET, WATERMELON, KAFFIR LIME SYRUP

LEMON SQUARE, LEMON CURD, COCONUT CHANTILY, LEMON GINGER SAUCE

SEASONAL FRUIT PLATTER

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