

BETEL LEAF @BATHERS'

\$89 BANQUET MENU FOR GROUPS OF 4+

ENTREE

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

SMOKED TROUT ON BETEL LEAF, CARAMELISED PEANUT DRESSING

PORK BELLY WITH THAI WHISKEY SAUCE

PRAWN TOAST WITH SIRACHA DIPPING SAUCE

VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE

MAINS

CRISPY NOODLE ASIAN VEGETABLE SALAD WITH TAMARIND & SESEAME SEED DRESSING

SOUTHERN MUSSAMAN CURRY OF LAMB SHANK, DUTCH CREAM POTATOES

CRISPY BARRAMUNDI WITH THREE FLAVOURED SAUCE

SIDES

ASIAN GREENS, GARLIC & OYSTER SAUCE

STEAMED JASMINE RICE

DESSERTS

THAI TEA MILK CAKE, CHANTILLY CREAM, COCONUT CRISP

SEASONAL FRUIT PLATE WITH SORBET

MOST DISHES ARE GF. PLEASE CHECK WITH YOUR SERVER IF YOU HAVE ANY ALLERGIES
WHILST EVERY EFFORT IS MADE TO ACCOMMODATE OUR GUESTS DIETARY NEEDS, WE CANNOT GUARANTEE
OUR FOOD WILL BE 100% ALLERGEN FREE
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS / 15% SERVICE ON GROUPS OF 8+ ON SUNDAYS & PUBLIC
HOLIDAYS / MERCHANT FEES APPLY TO ALL CARDS