

BETEL LEAF @BATHERS'

SMALL DISHES

Betel Leaf with caramelised peanut dressing	6ea
- poached prawn	
- smoked trout & roe	
Sydney Rock Oysters with red chilli & lime dressing	6ea
Crisp Thai wafer with Gippsland chicken, fresh coconut, Thai basil, kaffir lime	8ea
Prawn toast with sriracha	24
Pork belly tossed in a Thai whiskey sauce	24
Crisp tartlets with cured salmon & green nahm jim	29
Beef, pork & lemongrass rolls with cucumber & vinegar dipping sauce	29
Vegetarian spring rolls	22

SALADS

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf	39
Gippsland chicken and crisp rice cake salad with peanut & betel leaf	34

CURRIES

Aromatic curry of chicken with potatoes & cucumber relish	38
King prawn green curry with Thai basil, apple eggplant	48
Red vegetarian curry, plantains, Japanese eggplant, pumpkin & shitake mushrooms	32

MAINS

Stir-fried scallops with sugar snap peas & oyster sauce	38
Pad Thai with peanuts & dried shrimp	32
Stir-fried grass-fed beef with star anise & Thai basil	39
Braised Southern Ranges beef short rib, lemongrass, chilli, lime	42
Crispy barramundi with three flavoured sauce	40
Crab & egg fried rice	35

SIDES

Asian greens with garlic & oyster sauce	19
Baby corn & snake bean egg fried rice	18
Roti	9
Steamed jasmine rice	5pp
Chilli plate: prik nam pla, chilli paste & fresh chilli	5

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free. 10% surcharge on Sundays, public holidays & groups of 8+ / 15% surcharge on groups 8+ on Sundays & public holidays

BETEL LEAF @BATHERS'

\$89 Banquet

Sydney Rock Oysters with red chilli & lime dressing + 6ea

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Prawn toast with sriracha

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf

Aromatic curry of chicken with potatoes & cucumber relish

Crispy barramundi with three flavoured sauce

Asian greens with garlic & oyster sauce

Steamed jasmine rice

Pandan pannacotta with mango & coconut

Calamansi Sorbet, coconut granita

\$119 Banquet

Sydney Rock Oysters with red chilli & lime dressing

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Crisp Thai wafer with Gippsland chicken, fresh coconut, Thai basil, kaffir lime

Prawn toast with sriracha

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf

Stir-fried scallops with sugar snap peas & oyster sauce

Aromatic curry of chicken with potatoes & cucumber relish

Braised Southern Ranges beef short rib, lemongrass, chilli, lime

Asian greens with garlic & oyster sauce

Steamed jasmine rice

Pandan pannacotta with mango & coconut

Calamansi Sorbet, coconut granita