

ENTRÉE

JASMINE TEA SMOKED QUAIL SAN CHOY BOW, SHITAKE MUSHROOM, LAP CHEONG, WITLOF	18
TOM YUM INFUSED PRAWNS, ROCKMELON AND APPLE	22
OTAK-OTAK, STEAMED BAKED SEAFOOD CAKE, PICKLES ON SESAME LEAF	20
TOMATO, BOCCONCINI AND EGGPLANT WITH KAFFIR LIME CHILLI (V)	18

MAINS

STIR FRIED SHANGHAI RICE NOODLE, SOY GLAZE AND A MEDLEY OF SEAFOOD, XO PANGRATTATO	29
SLOW COOKED BLACKMORE ANGUS BEEF CURRY “KAMPUNG STYLE”	34
BABI ASSAM - PORK BELLY & TAMARIND	34
SPICED LENTILS AND CHICKPEAS WITH ROAST VEGETABLES (V)	29

SIDES

BROCOLLI AND SUGAR SNAP PEAS, SESAME & OLIVE DRESSING	14
BABY COS LETTUCE, PEAR SALAD WITH ROJAK DRESSING	10
RICE	4
ROTI	5

LUNCH BANQUET MENU

\$50 per person

Minimum of 2 persons

JASMINE TEA SMOKED QUAIL SAN CHOY BOW, SHITAKE MUSHROOM, LAP CHEONG, WITLOF	
TOM YUM INFUSED PRAWNS, ROCKMELON AND APPLE	
STIR FRIED SHANGHAI RICE NOODLE, SOY GLAZE AND A MEDLEY OF SEAFOOD, XO PANGRATTATO	
BABI ASSAM - PORK BELLY & TAMARIND	
SLOW COOKED BLACKMORE ANGUS BEEF CURRY “KAMPUNG STYLE”	
BABY COS LETTUCE & PEAR SALAD, ROJAK DRESSING	
STEAMED RICE	

MARKET LUNCH

SLOW COOKED BEEF WITH CHILLI SOY	19
CRUMBED CHICKEN WITH LIGHT COCONUT GRAVY	19
MALAY STYLE LAMB CURRY	19
TOFU WITH KOMBU SOY	19
HONEY GLAZED SALMON BOWL WITH GARDEN GREENS	22
BRAISED PORK BOWL WITH SWEET CORN SALAD	19
BATTERED PRAWNS YEE MEE WITH LAKSA BROTH	20

MARKET LUNCH - ADD ONS

CHINESE JASMINE TEA	3
SOFT DRINKS - COKE, COKE ZERO, LEMON SQUASH	4
GINGER BEER	
GLASS OF HOUSE WINE - WHITE/RED	7

DESSERT

WARM BANANA CAKE, PISTACHIO CRUMBS, SMOKED DATE ICE CREAM	15
CEREAL INFUSED PANNA COTTA, BERRIES & PEDRO XIMENEZ	13
KAYA JAM, LIME CURD & RASPBERRY	15

DRINKS

BEER

PERONI	8
TIGER	8
CAPITAL BREWING CO. COAST ALE (TAP)	9
CAPITAL BREWING CO. SUMMIT XPA (TAP)	9
JAMES BOAGS PREMIUM	8
CASCADE PREMIUM LIGHT	7
THE HILLS APPLE CIDER	8

WINE BY GLASS

2018	Rochford Blanc de Blancs <i>Chardonnay</i> YARRA VALLEY, VIC	14
NV	Benoit Lahaye <i>Pinot Noir, Chardonnay</i> RIEMS, FRA	24
2018	Domaine Naturaliste ‘Discovery’ <i>Sauvignon Blanc</i> MARGARET RIVER, WA	13
2019	Long Rail Gully <i>Riesling</i> COAL RIVER, TAS	13.5
2018	Ocean Eight <i>Pinot Gris</i> MORNINGTON, VIC	14
2018	Garagiste ‘Le Stagiare’ <i>Gewurztraminer</i> MORNINGTON, VIC	14
2018	Singlefile ‘Great Southern’ <i>Chardonnay</i> DENMARK, WA	13.5
2019	Farr Rising ‘Saignee’ Rose <i>Pinot Noir</i> GEELONG, VIC	14.5
2018	Vinea Marson <i>Pinot Noir</i> YARRA VALLEY, SA	14
2016	Terre a Terre Warttonbully Red <i>Cabernet Franc, Shiraz, Merlot</i> WRATTONBULLY, SA	14.5
2018	Castello di Querceto Toscano IGT <i>Sangiovese</i> TUSCANY, ITA	14
2016	Murdoch Hill <i>Syrah</i> ADELAIDE HILLS, SA	14