

## FRIDAY MARKET LUNCH

all served with rice, salad & a side

Malay style beef curry	20
Turmeric spiced coconut chicken	20
Pork riblets with dark vinegar reduction	20
Three flavours prawns	22
Slow cooked spiced lentils & chickpeas (V)	20
Sambal okra & tofu (V)	20

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## FRIDAY LUNCH BANQUET

\$52 per person - min of 2 persons

**Please choose two entrees, to be shared by the table:**

Ngo Hiang - pan fried pork rolls wrapped in bean curd skin  
Tom Yum infused prawns with rockmelon & apple  
Otak Otak- steamed baked fish cake, pickles and sesame leaf

**Mains - to be shared:**

Roasted Five Spice spatchcok

OR

Grilled snapper with mango salsa

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Pork riblets with dark vinegar reduction with Cavolo Nero  
Penang style slow cooked short rib of beef with wood ear mushrooms  
Steamed jasmine rice

LANTERNE  
ROOMS

# DRINKS

## GIN & TONIC

Roku (JPN)	11	Archie Rose Dry (SYD)	12
Aminus 'Ambrosian' (MELB)	13	Dasher & Fisher Ocean (TAS)	13

## BEERS & CIDER

Capital Brewing Co. Coast Ale	9.5	Capital Brewing Co. Summit XPA	9.5
Tiger	8	Asahi Super Dry	9
Moo Brew Pale Ale	9	Fixation IPA	10.5
Cascade Premium Light	7	Stone & Wood Green Coast Lager	9
The Hills Apple Cider	8.5		

## WINE BY GLASS

Rochford Estate Blanc de Blancs 2018 - Yarra Valley	13.5
Dosnon Blanc de Noir - Avirey-Lingey, France	24
Hutton Vale Farm Riesling 2018 - Eden Valley	13.5
Neudorf 'Tiritiri' Pinot Gris 2019 - Nelson, NZ	14
Domaine Marcel Deiss Pinot d'Alsace 2015 - Alsace, France	15
Fikkers Chardonnay 2016 - Yarra Valley	15
Nocturne 'Carbunup' SR Rose 2019 - Margaret River	13.5
Coulter Wines 'C3' Pinot Noir 2019 - Adelaide Hills	14.5
Terre a Terre 'Wrattonbully Red' 2016 - Wrattobulley	14.5
Fighting Gully Road Sangiovese 2018 - Beechworth	14
Yarrh Wines Cabernet Sauvignon 2018 - Canberra	13.5
Place of Changing Winds Syrah No.2 - Heathcote	14

## NON ALCOHOLIC

Coke / Coke Zero / Lemonade	5	Lemon, lime & bitters	5
Strangelove Lemon Squash	5	Strangelove Ginger Beer	5
Orange OR Apple Juice	5		