

## FRIDAY MARKET LUNCH

all served with rice, salad & a side

Snapper fillet 'Tiga Rasa'	22
Malay style beef curry	20
Turmeric spiced coconut chicken	20
Penang style slow cooked beef short ribs	20
XO prawns	22
Slow cooked spiced lentils & chickpeas (V)	20
Tofu & Asian mushrooms medley(V)	20

*+ Glass of house wine for \$6*

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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:**

Grilled snapper with mango salsa

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Penang style slow cooked short rib of beef with wood ear mushrooms

OR

Roasted Five Spice spatchcock

*(Groups of 3 or more will have both options)*

# DRINKS

## GIN & TONIC

Roku (JPN)	11	Archie Rose Poorman's Orange (SYD)	13.5
Aminus 'Ambrosian' (MELB)	13	Dasher & Fisher Ocean (TAS)	14

## BEERS & CIDER

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
Thousand Candles 'Gathering Field' Sauvignon Blanc 2019 - Yarra Valley	13.5
Wilson Vinyard 'Polish Hill River' Riesling 2020 - Eden Valley	13.5
Neudorf 'Tiritiri' Pinot Gris 2019 - Nelson, NZ	14
Hahndorf Hill 'Gru' Gruner Vetliner 2019 - Adelaide Hills	14.5
Turon Chardonnay 2019 - Adelaide Hills	14.5
Nocturne 'Carbunup' SR Rose 2020 - Margaret River	13.5
Soho Road Pinot Noir 2018 - Bellarine Peninsula	15
Head 'Old Vine' Grenache 2018 - Barossa	16
Fighting Gully Road Sangiovese 2019 - Beechworth	14
Liz Heidenreich Shiraz 2018 - Barossa	14

## NON ALCOHOLIC

Coke	5	Coke Zero	5
Strangelove Lemon Squash	5	Strangelove Ginger Beer	5
Lemonade	5	Lemon, lime & bitters	5
PS' Orange Juice	6.5	PS' Apple Juice	6.5
Coconut Water	6.5		