Seven Course Banquet

$105 per guest*
$160 per guest with wine pairing*

Crispy Fried Coffin Bay Oyster & Steamed Shark Bay Scallop with Ginger & Shallot
120ml NV Paul Louis Blanc de Blanc (France)

Crispy Batter King George Whiting with Five Spices
75ml 2018 Vin d'Alsace Pinot Blanc (France)

Lamb Fillet Mince Spring Roll with Cumin
Peking Duck
150ml 2024 Paringa Estate Coronella Pinot Noir (Mornington, Victoria)

Sauteed South Australian King Prawn with Black Truffle
75ml 2023 Dalwhinnie Mesa Chardonnay (Pyrenees, Victoria)

Pan Fried Angus Eye Fillet with Black Bean Sauce
75ml 2022 Tim Smith Shiraz (Barossa, South Australia)

Our Supreme Fried Rice

Deep Fried Ice Cream with Mixed Berry Sauce
75ml 2019 Rob Docan Late Harvest Sauvignon Blanc (Yarra Valley, Victoria)

Jasmine Tea

* Surcharge of 10% applies on Sundays and public holidays with a minimum charge of $48 per guest (12 years and older) applied on Fridays, Saturdays and Sundays