

Banquet Menu

Mooloolaba yellowfin tuna, fermented chilli, shiso and white onion dressing

Rendang spiced beef tartare, sesame leaf, chilli, coconut

BBQ Local king prawns, koji and white soy, green onion oil

Smoked Stockyard Wagyu brisket red curry, Thai basil, bean shoots

Market fish, local prawn tom yum, rice noodles, herbs, fried shallots

Steamed rice

Smashed cucumber salad, black vinegar, toasted chilli

Green tea and roasted rice panna cotta, strawberry and Thai basil ice cream

\$80pp