



DINNER BANQUET FOR 2

\$50PP

\$80PP paired with wine

COURSE 1

Vegan Spring Rolls

Cabbage, shiitake mushroom, carrot & vermicelli

Satay Chicken (GF)

Peanut sauce & pickled veggies

Witches Falls Vermentino Mt Tamborine, QLD

COURSE 2

Char-grilled Eggplant (GF)

Okra, onion, coriander, shallots, mint, chilli

& Thai apple eggplant

Pad Thai Noodles Chicken (GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprout,
pickled radish, crushed peanuts & chilli

Collector Rosé Canberra District, ACT

COURSE 3

Cashew-nut Stir-Fry Wagyu (GF)

Snowpea, broccoli, carrot, spring onion, cashews & chilli

Malaysian Yellow Curry (GF)

Eggplant, potato & pumpkin in yellow curry

Roti & Jasmine Rice

Ministry of Clouds Tempranillo Grenache, SA