

LUNCH BANQUETS

Summer Tasting Lunch

2 course \$45.00 per person

3 course \$60.00 per person

4 course \$75.00 per person

+\$40 upgrade beef main to Blackmore's Wagyu Porterhouse

Main Course comes with Fried Rice and Seasonal Vegetables

Entrée

Seafood Rice Paper Roll

Fried rice paper roll with a filling of scallops, king prawns, mussels, calamari, garlic chives, king oyster mushrooms and Chinese broccoli.

Served atop enoki mushrooms in spicy salt.

Quail Sang Choi Bao

Minced quail meat cooked with Chinese sausage, shiitake mushrooms, bamboo shoots and spring onion, served in a lettuce leaf.

Peking Duck

Roast duck, wrapped in pancake with cucumber, spring onion and plum sauce.

Mains

Steamed Wild Barramundi Fillet

Fillet of wild barramundi from Queensland steamed and accompanied by spring onions and seasoned soy sauce.

Crispy Skinned Chicken

Crispy fried free-range chicken served with fresh lemon juice and spicy salt.

Grain Fed Eye Fillet w/ Black Pepper Sauce

Black Angus eye fillet, cooked to your choice with black pepper sauce.

Desserts

Peking Toffee Apple w/Cinnamon Ice Cream

Lightly battered apple covered in molten toffee and dipped in ice.

Served with Rickett's Point organic cinnamon ice-cream.

Deep Fried Ice Cream

Rickett's Point organic vanilla ice-cream crumbed and fried and

served with a fresh mixed berry sauce.

Hand-made almond cookies

Chinese Tea or Vittoria Coffee

(Subject to change without notice and to availability – Not applicable for private dining room bookings)

CHEF'S 5 COURSE SIGNATURE BANQUET

\$150 per person for food without wine

\$195 per person with matching wines

+\$40 upgrade beef main to Blackmore's Wagyu Porterhouse

Entrée

Baked Crab Shell

Hand picked mud crab, cooked in turmeric sauce together with onion, garlic and baked in a blue swimmer crab shell.

2015 Wilson Vineyard 'Polish Hill River' Riesling, Clare Valley SA

Wok Fried Patagonian Toothfish

"Glacier 51" Patagonian toothfish lightly battered then wok fried and served with shiitake mushroom sauce.

2013 T Gallant 'Tribute' Pinot Gris, Mornington Peninsula Vic

Mains

Sauté Seafood with Ginger

King prawns, scallop and pearl meat, wok tossed with ginger and spring onion.

2013 Moorooduc Estate Chardonnay, Mornington Peninsula Vic

Peking Duck

Roast Duck, wrapped in pancake with cucumber, spring onion and plum sauce.

2014 Oakridge 'Willowlake Vineyard' Pinot Noir, Yarra Valley Vic

Grain Fed Eye Fillet w/ Sichuan Sauce

Black Angus eye fillet, cooked to your choice with Sichuan sauce. Served with seasonal vegetables.

2014 Penfolds 'Max's' Shiraz Cabernet, Multi-regional SA

Special Fried Rice

Dessert

Choice of Dessert

(excludes Bird's Nest Soup)

Hand-made almond cookies

Chinese Tea or Vittoria Coffee

DINNER BANQUETS

4 Course Summer Tasting Dinner

\$120 per person (GST Inclusive)

+\$40 upgrade beef main to Blackmore's Wagyu porterhouse

Entree

Jade Tiger Abalone with Crystal Noodles

Pan seared Jade Tiger abalone

served with mung bean crystal noodles

in a toasted sesame sauce.

Wok Fried Patagonian Toothfish

"Glacier 51" Patagonian toothfish lightly battered then wok fried and

served with shiitake mushroom sauce.

Mains

Peking Duck

Roast Duck, wrapped in pancake with cucumber,

spring onion and plum sauce.

Grain Fed Eye Fillet w/ Black Pepper Sauce

Black Angus eye fillet, cooked to your choice

with black pepper sauce.

Served with seasonal vegetables.

Special Fried Rice

Dessert

Choice of Dessert

(excludes Bird's Nest Soup)

Hand-made almond cookies

Chinese Tea or Vittoria Coffee

Chef's 6 Course Signature Banquet

\$200 per person for food without wine

\$275 per person with matching wines

+\$40 upgrade beef main to Blackmore's Wagyu porterhouse

Entree

Baked Crab Shell

Hand picked mud crab, cooked in turmeric sauce together with onion,

garlic and baked in a blue swimmer crab shell.

2015 Wilson Vineyard 'Polish Hill River' Riesling, Clare Valley SA

S.A. King George Whiting

S.A. King George whiting lightly battered, fried and

wok tossed with spicy salt served on a bed of enoki mushrooms.

2014 T Gallant 'Tribute' Pinot Gris, Mornington Peninsula Vic

Quail Sang Choi Bao

Minced quail meat cooked with Chinese sausage,

shiitake mushrooms, bamboo shoots and spring onion,

served in a lettuce leaf.

2015 Levantine Hill Rosé, Yarra Valley Vic

Mains

Sauté Seafood with Ginger

Fresh crayfish, king prawn, scallop and pearl meat,

wok tossed with ginger and spring onion.

2013 Moorooduc Estate Chardonnay, Mornington Peninsula Vic

Peking Duck

Roast duck, wrapped in pancake with cucumber,

spring onion and plum sauce.

2014 Oakridge 'Willowlake Vineyard' Pinot Noir, Yarra Valley Vic

Grain Fed Eye Fillet w/ Sichuan Sauce

Black Angus eye fillet, cooked to your choice

with spicy Sichuan sauce.

Served with seasonal vegetables.

2014 Penfolds 'Max's' Shiraz Cabernet, Multi-regional SA

Special Fried Rice

Dessert

Choice of Dessert

(excludes Bird's Nest Soup)

Hand-made almond cookies

Chinese Tea or Vittoria Coffee