

Banquet Menu

Perfect for groups of 4 or more, each dish in our banquet menu is served on a platter for the table to share. The dishes may change according to the season in Tasmania (minimum order 4 pp per table).

Banquet 1

\$55pp

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonnaise on the side

House Made Pan-Fried Gyoza

With pork, prawns, and pumpkin

Classic Cumin Lamb

Spiced with Szechuan peppercorns

Firecracker Chicken

Diced chicken and dried bird's eye chilli, served with vegetables

Eye Fillet in Black Bean Sauce

Wok-seared eye fillet in a hearty savoury sauce

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet 2

\$65pp

Seafood on the Tree

Lychee prawn ball fritter with scallops

Crispy Chicken, 3 Ways

Honey mustard, black pink and Japanese wasabi

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonnaise on the side

Volcano Beef

Sautéed eye fillet strips and crispy potato shreds, served with chef's blazing hot sauce

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Teriyaki Lamb

Marinated lamb strips finished in a sweet teriyaki sauce

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet Menu

Banquet 3

\$85pp

Tasmanian Natural Oyster

Served with lemon

Seafood on the Tree

Lychee prawn ball fritter with scallops

Mouth-Watering Chicken

Northern Chinese classic reimagined- served cold.

Spicy Lamb Ribs

Marinated in tantalising spices, flash-fried to perfection

Superior Sweet and Sour Fish

Crispy-fried whole market fish cooked in tangy sauce and garnished with beans and peas

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Optional: Swap A Dish for Seasonal Vegetables

Your choice of Sweet spicy, Teriyaki, Black bean or Classic garlic soy sauce