

SEAMSTRESS

Banquet Menu 1 (w/dessert)

Snake bean & golden sweet potato poached won ton with green pea puree & coriander foam

Scallop sashimi, saltbush, jalapeño & citrus dressing

Sticky duck betel leaf, roasted peanuts, Balinese sambal, coconut cream & dried shallots

Soft shell crab, chipotle mayo, nam jim, green mango & papaya salad

Crispy Brussels sprouts, white miso, lemon & togarashi

Bbq pork belly & cos lettuce with ssamjang pineapple salsa

Braised beef short rib with celeriac purée & beetroot infused pickled cabbage

Asian garden herb salad with Nuoc cham dressing
Steamed jasmine rice

Peanut and mango chocolate brownie, Cointreau mousse & chili truffle

Pumpkin and coconut custard, cocoa crumble, candied pepitas, salted caramel, coconut & pandan gelato

A sharing banquet of the above
\$80.00

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Banquet Menu 2 (savoury)

Snake bean & golden sweet potato poached won ton with green pea puree & coriander foam

Scallop sashimi, saltbush, jalapeño & citrus dressing

Sticky duck betel leaf, roasted peanuts, Balinese sambal, coconut cream & dried shallots

Soft shell crab, chipotle mayo, nam jim, green mango & papaya salad

Bbq pork belly & cos lettuce with ssamjang pineapple salsa

Wingham grain fed striploin, chipotle rub, green onion & ginger salsa

Asian garden herb salad with Nuoc cham dressing

Braised beef short rib with celeriac purée & beetroot infused pickled cabbage

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Crispy Brussels sprouts, white miso, lemon & togarashi

Steamed jasmine rice

A sharing banquet of the above
\$80.00pp