

COCKTAIL MENU

BUILD YOUR OWN PACKAGE

LIGHT MENU | 3 canapés & 2 shared substantial platters – \$35pp

SUBSTANTIAL MENU | 4 canapés & 3 shared substantial platters – \$45pp

GRAND MENU | 4 canapés & 5 shared substantial platters – \$55pp

CANAPÉS

PRAWN WONTONS with house made chilli oil (DF)

STEAMED PORK & PRAWN SIU MAI with fermented chilli sauce (DF)

PORK & CABBAGE DUMPLINGS with house soy, chilli & coriander (DF)

STEAMED BBQ PORK BUNS

VEGETARIAN DUMPLINGS with house soy, chilli & coriander (VG)

VEGETARIAN SPRING ROLLS with plum sauce (VG)

SALT & PEPPER CAULIFLOWER with chilli & coriander (VG)

SALT & PEPPER SQUID with chilli & coriander (DF)

SHARED SUBSTANTIAL PLATTERS

MONGOLIAN LAMB with garlic shoots & capsicum on steamed rice (DF)

SWEET AND SOUR PORK with capsicum & pineapple on steamed rice (DF)

HOT & NUMBING CHICKEN with heaven facing chilli & garlic shoots on steamed rice (DF)

BLACK PEPPER WAGYU BEEF & BROCCOLINI with black pepper sauce

MAPO TOFU with mushrooms & chilli with steamed rice (VG)

EGG NOODLES WITH MARINATED TOFU, XO mushroom sauce & herbs (V)

SWEETS

STEAMED LAVA CUSTARD BUNS (V)

Need more?

+ Add canapés & sweets \$7 per selection per person

++ Add shared substantial platters \$10 per selection per person

VG - **VEGAN** | VGO - **VEGAN OPTION** | V - **VEGETARIAN** | VO - **VEGETARIAN OPTION**

GF - **GLUTEN FREE** | GFO - **GLUTEN FREE OPTION** | DF - **DAIRY FREE** | N - **CONTAINS NUTS**