

Asian Buffet

\$89 PP

Salads

Green Papaya and Herb Salad (VE, V, GF)

Vietnamese mint, coriander, cherry tomato, lime and palm sugar dressing

Thai Beef Salad

Lime, fish sauce, chilli and fresh herbs

Asian Slaw (VE, V, GF)

Napa cabbage, carrot, wombok, toasted sesame, ginger and soy vinaigrette

Cold Selection

Sushi and Sashimi Selection

Served with wasabi, pickled ginger and soy

Soy and Mirin Glazed Eggplant (GF)

Served with sesame seeds and pickled daikon

Vietnamese Lemongrass Rolls (GF)

Selection of duck, vegetarian or sliced beef, herbs, noodles, nuoc cham dressing in a rice paper roll

Kimchi Marinated Tofu (VE, V, GF)

Served with pickled vegetables

Hot Dishes

Sticky and Spicy Korean BBQ Lamb Ribs

Slow roasted, flame grilled sticky, spicy Korean BBQ lamb ribs with Korean BBQ sauce

Red Curry Humpty Doo Barramundi (GF)

Spicy red coconut curry with lychee, Thai basil and kaffir lime

Chicken Karaage

Shredded cabbage, with lemon and Kewpie mayo

Roasted Pork Shar Siu (GF)

Served with kailan and oyster sauce

Steamed Jasmine Rice and Egg Fried Rice (V)

Served with spring onion and sesame

Seafood

Tiger Prawns

Selection of condiments

Sydney Rock Oysters

Served with ponzu and finger lime dressing

Dumpling Station

Scallop Har Gow

Pork and Prawn Siu Mai

Fried Vegetable Gyoza (V)

Steamed BBQ Pork Buns

Selection of Sauces

Asian Pickles and Condiments (VG, GF)

Kimchi, pickled cucumber, radish, chilli oil

Dessert

Matcha Tiramisu (V)

Mango Milk Pudding (V)

Served with lychee and passionfruit

Chocolate Fountain (GF, V)

Dark chocolate, fresh fruit, marshmallows, sprinkles, chocolate shavings and crispy nuts

Seasonal Sliced Fruit

\$15 Per Person Addition

Chilli and garlic Australian prawns, sambal sauce, Hunter Valley olive oil, lime, warm coconut

