



GROUP MENU

55 per person

Served shared style

Sweet tooth?
Add dessert 10 per person

STARTER

Miso soup served in a tea pot with fresh spring onion and wood ear mushrooms (NF/GF/DF)

Nori edamame dusted with house-made nori sea salt (VG/DF/GF/NF)

Paper Crane crisps with a combination of prawn chips, cassava cracker and sesame rice crackers with a smoked paprika and sriracha mayonnaise (GF/NF)

ENTREE

Paper Crane home-made duck spring rolls with hoisin sauce (DF/NF)

Sweet and sour chicken with sesame seeds, and a sweet and sour tamarind garlic glaze (DF/NF)

Spiced eggplant samosas served on coconut and Vietnamese mint-pea puree, chilli and fresh herbs (V/NF)

MAIN

Crispy-skinned pork belly served with a red curry custard, spiced pineapple, wok tossed carrot and crispy Thai basil leaves

(GF/NF/DF)

Chicken pad ka phrao with chilli, garlic, Thai-basil, baby corn and carrot (DF/NF/GFA)

Ponzu marinated 300g Tableland sirloin, sliced and served with a mild Isaan sauce (DF/GF/NF)

Steamed jasmine rice
(GF)(NF)(DF)(VG)