



Your Special Select Dinner Menu

Your choice of one starter, one main and one dessert.
(Minimum eight people - 49.5)

Starters

Spicy Isaan calamari with ground roasted rice,
arugula and caramelised limes (GF)

Onion bhaji

house-made bhaji served on a coconut mint and pea puree (V)(GF)

Scorched cauliflower san choi bow

served with chilli, Asian herbs and fresh coconut (three pieces) (V)(GF)

Main Course

Vodka flamed locally caught prawns

with coconut and sweet chilli sauce with crispy noodles

Duck confit khao soi lao

curry Myanmar, Laos and northern Thailand duck leg curry served with noodles lotus root and crispy roti

Pad ka-prao wok-fried beef

with Asian herbs, garlic, chilli, steamed jasmine rice topped with a fried egg

Wok-fried tofu

with black bean sauce, Asian greens and steamed jasmine rice (V)(GF)

Desserts

Seasonal Tropical North Queensland fruit plate (V)

Raspberry and white chocolate mousse

served with fresh berries and local green-tea gelato

Five spice orange and chocolate tartlet

served with fresh berries and vanilla gelato

Lemon and lime baked cheesecake

with shredded coconut (GF)

(VG) Vegetarian

(GF) Gluten Free

(V) Vegan