

Minimum \$50.00 per person two courses
 \$60.00 per person three courses
 (Includes standard tea or coffee)

ENTREE

Buddha Belly Trio – chef’s selection
(vegetarian option available)

Tandoori soft shell crab with mint and yoghurt dressing..

**Wok fried mussels served with fresh lemongrass,
Udon noodles and mixed herbs.**

Lime and coconut pancakes with spiced chicken salad.

**Skewered king prawns wrapped in thin rice noodle,
herb and citrus salad.**

MAINS

**Twice cooked duck with pan fried beetroot and radicchio,
tamarind sauce.**

**Slow cooked Atlantic salmon stuffed with sweet lychees,
and served with a side of green tea noodles.**

**Herb and nut crusted barramundi fillet served on a
warmed apple, fennel and walnut salad.**

**Herb crusted lamb rack with goats cheese polenta cake
and oriental mushrooms.**

**Char grilled beef medallion, poached asparagus, wilted
spinach and creamed potato.**

Sides

French fries	\$5.50
Jasmine rice with chilli sambal	\$5.00
Steamed Asian vegetables in oyster sauce	\$5.50
Green salad of herbs and seaweed	\$5.00