

SEAMSTRESS

3 course banquet - menu 1 (w/ dessert)

Snake bean & sweet potato poached won ton with green pea puree & coriander foam

Scallop ceviche, avocado crème fraiche, shaved fennel, orange gel

Duck betel leaf, roasted peanuts, Balinese sambal, coconut cream & dried shallots

Slow braised beef short rib in plum-hoisin sauce with beetroot pickled cabbage

Roasted pork belly & cos lettuce with ssamjang pineapple salsa

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Steamed jasmine rice

Peanut & mango chocolate brownie, elderflower & white chocolate mousse, peanut

brittle with a bittersweet orange sauce

5-spiced churros doughnuts, yuzu curd, salted caramel

A shared banquet of the above

\$65.00pp

SEAMSTRESS

3 course banquet - menu 2 (savoury)

Snake bean & sweet potato poached won ton with green pea puree & coriander foam

Scallop ceviche, avocado crème fraiche, shaved fennel, orange gel

Duck betel leaf, roasted peanuts, Balinese sambal, coconut cream & dried shallots

Slow braised beef short rib in plum-hoisin sauce with beetroot pickled cabbage

Roasted pork belly & cos lettuce with ssamjang pineapple salsa

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Steamed jasmine rice

Slow braised beef short rib in plum-hoisin sauce with beetroot pickled cabbage

Roasted pork belly & cos lettuce with ssamjang pineapple salsa

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Steamed jasmine rice

A shared banquet of the above

\$65.00pp

SEAMSTRESS

4 course banquet - menu 2 (w/ dessert)

Snake bean & sweet potato poached wonton with green pea puree & coriander foam

Scallop ceviche, avocado crème fraiche, & shaved fennel, orange gel

Duck betel leaf, roasted cashews & peanuts, balinese sambal & dried shallots

Soft shell crab, wasabi mayo, nam jim red cabbage & papaya slaw

Crispy Brussels sprouts, lemon white miso & togarashi

Roasted pork belly on cos lettuce with ssamjang pineapple salsa

Braised beef short rib in plum-hoisin sauce with beetroot pickled cabbage

Asian herb salad, breakfast radish, Vietnamese mint, cucumber & nuoc cham

Steamed jasmine rice

Peanut and mango chocolate brownie, elderflower, white chocolate mousse &
chocolate chili shards

Pumpkin & coconut custard, cocoa crumb, candied pepitas, salted caramel, coconut
& pandan gelato

A sharing banquet of the above

\$80.00

SEAMSTRESS

4 course banquet - menu 2 (savoury)

Snake bean & sweet potato poached wonton with green pea puree & coriander foam

Scallop ceviche, avocado crème fraiche, shaved fennel, orange gel

Duck betel leaf, roasted cashews & peanuts, balinese sambal & dried shallots

Soft shell crab, wasabi mayo, nam jim red cabbage & papaya slaw

Roasted pork belly on cos lettuce with ssamjang pineapple salsa

Grass fed 'Red Gum' porterhouse, firecracker sauce, & toasted nori salt

Asian herb salad, breakfast radish, Vietnamese mint, cucumber & nuoc cham

Braised beef short rib in plum-hoisin sauce with beetroot pickled cabbage

Wood fired grilled vegetables, okonomi sauce & roasted sesame seeds

Crispy Brussels sprouts, lemon white miso & togarashi

Steamed jasmine rice

A sharing banquet of the above

\$80.00pp