

banquet menu

69 PER PERSON

vegetable spring rolls

sweet chilli sauce **GF / DF / VG / V**

pork dumplings

ginger scallion sauce + soy broth **DF / S**

prawn toast

chilli + lime dressing, sour herb salad + roasted rice **GF / DF**

thai beef salad

fennel + green papaya pickle **GF / DF**

aromatic orange
chicken curry

geng gari chicken curry, potato
+ cucumber relish **GF / DF** 🍴

pad thai

dried shrimp, garlic chives, peanuts
+ bean sprouts **GF / DF / VGA / VA / N / SF** 🍴

jasmine rice **DF / GF / V / VG**

fresh roti **DF / V / VG**

PREMIUM ADD ONS

east 33 live
sydney rock
oysters **+7pp**

green nahm jim **GF / DF**

crispy whole
barramundi
+60pp

three flavoured sauce **DF** 🍴

coconut cake
+10pp

sweet coconut cream **DF / V**

GF GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE **V** VEGETARIAN

VG VEGAN **N** CONTAINS NUTS **DF** DAIRY FREE **S** SESAME

SF SHELLFISH **DFA** DAIRY FREE AVAILABLE **VA** VEGETARIAN AVAILABLE

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free, please inform your server if you have an allergy. We accept Amex, Visa and Mastercard. 12.5% surcharge on Sunday, 20% on public holidays. 10% Gratuity fee for group bookings of 8+. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex. All menus and pricing are subject to change.

vegetarian banquet menu

The
Boat
house

BALMORAL
BEACH

69 PER PERSON

vegetable spring rolls

sweet chilli sauce **GF / DF / VG / V**

potato martabark

cucumber relish **DF / V / VG**

steamed dumpling

ginger scallion sauce + soy broth **DF / S**

green papaya salad

peanuts, fresh lime, cherry tomatoes,
snake beans, palm sugar + tamarind dressing

GF / DF / VGA / VA / N 🌰

pad see ew

stir fried flat rice noodles, choy sum
+ pickled chilli vinegar **GFA / DF / VGA / VA**

japanese eggplant curry

choy sum, pickled mustard greens + cashew nut

GF / DF / VG / V / N 🌰

jasmine rice **DF / GF / V / VG**

fresh roti **DF / V / VG**

ADD DESSERT

coconut
cake +10pp

sweet coconut cream **DF / V**

scoop of vanilla
ice cream +5pp

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