

banquet menu

The
Boat
house
BALMORAL
BEACH

69 PER PERSON

vegetable spring rolls

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

pork dumplings

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

prawn toast

chilli + lime dressing, sour herb salad

+ roasted rice **DF / SF / S / A**

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 **+5pp**

green nahm jim **GF / DF**

crispy whole
barramundi
+55pp

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

A CONTAINS AUSTRALIAN SEAFOOD **I** CONTAINS IMPORTED SEAFOOD

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. 10% surcharge on Saturday, 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. We proudly support Australian seafood producers and source local seafood wherever possible.

vegetarian banquet menu

The
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BALMORAL
BEACH

69 PER PERSON

vegetable spring rolls

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

potato martabark

cucumber relish **DF / V / VG**

green papaya salad

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

GF / DF / VGA / VA / N 🌶️

pad thai

garlic chives, peanuts + bean sprouts

V / VGA / N / SF

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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