

red spice road

function menus

fixed menu 1

Available lunch only
Not available all sittings
Maximum 20 persons

APPETISER

- + Betel Leaf with Chicken, Lemongrass, Chilli and Coriander

MAIN

- + Red Curry of Lamb Shoulder with Pumpkin and Eggplant
- + Crispy Five Spice Pork Belly with Chilli Caramel, Apple Slaw & Black Vinegar
- + Barramundi, Watermelon, Cucumber and Mint and Coriander Salad
- + Chicken Stir-fried with Chilli, Basil, Kaffir Lime and Green Onion
- + Vietnamese 'Slaw – Shredded Cabbage, Fresh Herbs, Celery and Green Papaya Salad

Includes Steamed Jasmine Rice

DESSERT (OPTIONAL EXTRA)

- + Passionfruit Cream with Peanut Praline and Coconut Ice Cream \$5.00
Applies to whole table only

OPTION 1

- + \$25 PER PERSON
Choose 3 mains
(MIN 2 PEOPLE)

OPTION 2

- + \$30 PER PERSON
All 5 mains
(MIN 6 PEOPLE)

fixed menu 2

Available Lunch Only

\$45.00 PER PERSON

- + Betel Leaf with Chicken, Lemongrass, Chilli, Kaffir Lime
- + Rockling, Watermelon, Coriander, Cucumber Salad with Tamarind, Chilli Dressing
- + Pork Belly with Chilli Caramel, Black Vinegar, Cabbage and Mint Salad
- + Beef Cheeks with Peanuts, Vietnamese Mint and Mushrooms
- + Wild Barramundi with Sugar Peas, Baby Corn and Spicy Coconut, Lemongrass Broth
- + Steamed Jasmine Rice
- + Passionfruit Cream with Peanut Praline and Coconut Ice Cream

fixed menu 3

\$55.00 PER PERSON

- + Betel Leaf with Salmon, Lemongrass, Chilli and Kaffir Lime
- + Oyster with Cucumber, Shallot and Green Chilli
- + Lamb Ribs with Lemongrass, Cumin Seeds and Chilli

- + Rockling, Watermelon, Coriander, Cucumber Salad with Tamarind, Chilli Dressing
- + Pork Belly with Chilli Caramel, Black Vinegar, Cabbage and Mint Salad

- + Beef Cheeks with Peanuts, Vietnamese Mint and Mushrooms
- + Wild Barramundi with Sugar Peas, Baby Corn and Spicy Coconut,
- + Lemongrass Broth

- + Passionfruit Cream with Peanut Praline and Coconut Ice Cream

fixed menu 4

\$70.00 PER PERSON

- + Betel Leaf with Salmon, Lemongrass, Chilli and Kaffir Lime
- + Steamed Beef, Shitake and Ginger Dumplings with Sticky Star Anise Soy Dipping Sauce
- + Crispy Five Spice Quail
- + Prawns Filled with Spicy Pork and Sweet Chilli Dipping Sauce

- + Chicken, Spanner Crab, Pomelo, Lemongrass, Chilli, Mint, Grated Coconut Salad
- + Pork Belly with Chilli Caramel, Black Vinegar, Cabbage and Mint Salad

- + Roast Duck with Mandarin, Snowpeas and Masterstock Reduction
- + Veal Meatball Red Curry with Pineapple, Sweet Potato, Shredded Betel Leaf
- + Wild Barramundi with Sugar Peas, Baby Corn and Spicy Coconut, Lemongrass Broth
- + Steamed Jasmine Rice

- + Passionfruit Cream with Peanut Praline and Coconut Ice Cream

small bites

Betel Leaf with Chicken, Spanner Crab, Kaffir Lime and Salmon Roe	ea \$5.50
Betel Leaf with Peanut, Pomelo, Roasted Chilli & Coconut	ea \$5.50
Watermelon, Sticky Pork and Prawn	ea \$5.50
Oyster with Cucumber, Shallot and Green Chilli	ea \$4.50
Crispy Five Spice Quail	2pc \$11.50
Corn and Chive Fritters with Tamarind Caramel and Shredded Cabbage	3pc \$12.00
Steamed Chicken, <i>Lup Cheong</i> and Water Chestnut Dumplings with Chilli Vinegar Dipping Sauce	3pc \$12.50
Steamed Beef, Shitake and Ginger Dumplings with Sticky Star Anise Soy Dipping Sauce	4pc \$12.50
Lamb Ribs with Lemongrass, Cumin Seeds and Chilli	Bowl \$13.50
Prawns Filled with Spicy Pork and Sweet Chilli Dipping Sauce	3pc \$15.00

Please note that these items tend to change frequently

finger food

“Chefs Choice” of 6	\$20.00 PER PERSON
Selection of 6	\$25.00 PER PERSON
Selection of 10	\$35.00 PER PERSON
Selection of 14	\$50.00 PER PERSON

- + Barbeque Pork Rolls
- + Betel Leaves with Salmon, Lemongrass, Chilli and Coriander
- + Oysters with Green Nam Jim
- + Yellowfin Tuna with Sesame, Green Onion Potato Salad (Spoon)
- + Larb Gai- Minced Chicken, Chilli, Roasted Rice, Lime and Shallot Salad (Spoon)
- + Crispy Barramundi with Watermelon, Coriander and Chilli Salad (Spoon)
- + Pork Belly with Apple Slaw and Chilli Caramel (Spoon)
- + Bo La Lot- Beef with Lemongrass and Peanuts wrapped in Betel Leaf
- + Prawn and Bamboo Shoot Dumplings with Black Vinegar and Soy
- + Sweet Corn Fritters with Tamarind Caramel
- + Vegetable Dumplings with Pickled Cucumber Relish
- + Minced Prawns on Sugarcane
- + Duck Pancakes with Coriander, Galangal Paste and Cucumber
- + Chicken with Lemongrass, Chilli and Basil Skewers
- + Sticky Soy Beef Skewers
- + Lamb Massaman and Rice Meatballs
- + Szechuan Pepper Crispy Tofu with Chilli Bean Dipping Sauce
- + Vegetable, Bean Thread Noodle Spring Rolls
- + Pork, Water Chestnut with Red Nam Jim

beverage packages

RED SPICE PACKAGE

- + **Sparkling**
Redbank “Emily” Pinot Noir Chardonnay Brut Cuvee, King Valley VIC
- + **White Wine**
“Red Spice Road” Sauvignon Blanc by Pizzini, King Valley VIC
- + **Red Wine**
“Red Spice Road” King Valley Red by Pizzini, King Valley VIC
- + **Beer**
James Squire Golden Ale (tap) and James Boags Light
- + **Soft Drink/Juice**

STANDARD PACKAGE

- + **Sparkling**
Balgownie Estate, NV, Yarra Valley, VIC
- + **White Wine (choose one)**
Grant Burge “Benchmark” Chardonnay, Barossa, SA
Mount Fishtail, Sauvignon Blanc, Marlborough, NZ
- + **Red Wine (choose one)**
Quarisa “Treasures”, Shiraz, Langhorne Creek, SA
Torrent Bay Pinot Noir, Nelson, NZ
- + **Beer**
James Squire Golden Ale (tap) and James Boags Light
- + **Soft Drink/Juice**

PREMIUM PACKAGE

+ Sparkling

Loredan Gasparini Prosecco Brut, NV Veneto, (Italy)

+ White Wine (choose two)

Ninth Island Pinot Grigio, Tamar Valley, TAS

Yering Station “MVR”, Marsanne, Viognier, Roussanne, Yarra Valley, VIC

Vavasour “Awatere Valley”, Sauvignon Blanc, Marlborough, NZ

Chapman Grove Chardonnay, Margaret River, WA

+ Red Wine (choose two)

Kumeu River “Village”, Pinot Noir, 08, Kumeu, NZ

Torbreck “Woodcutters”, Shiraz, 08, Barossa SA

Balnaves, Cabernet Sauvignon, Merlot, Coonawarra SA

Hollick, Tempranillo, 06, Coonawarra SA

+ Beer

James Squire Golden Ale (tap) or Kirin (tap) (Choose one)

James Boags Light

+ Soft Drink/Juice

PRICING (PER PERSON)

	2 hr	3 hr	4 hr	5 hr
Red Spice	\$25.00	\$30.00	\$35.00	\$40.00
Standard	\$29.00	\$35.00	\$41.00	\$46.00
Premium	\$40.00	\$47.00	\$54.00	\$61.00

+ Minimum 12 guests are required to have a beverage package

OPTIONAL EXTRAS

\$5.00 extra per person for unlimited San Pellegrino Mineral water

\$2.00 extra per person for upgrade to extra choice of wine