

\$60

BANQUET MENU

SOUP

Crabmeat with Sweet Corn Soup

APPETISER

Salt and Pepper Soft Shell Crab

ENTREES

Dim Sim, Veg Spring Roll, Chicken Satay Stick

MAIN COURSE

KING PRAWNS WITH VEGETABLES

Braised Prawns cooked with seasonal vegetables

SPECIAL FRIED RICE

BLACK PEPPER FILLET STEAK

Medallions of Fillet Steak, marinated and cooked with black pepper sauce

SIZZLING MONGOLIAN CHICKEN

*Tender chicken breast, onions and succulent leek.
Cooked in a Mongolian sauce, served on a sizzling platter*

SALT & PEPPER ROBARRA BARRAMUNDI

*Whole barramundi, butterfly cut, lightly floured, fried; and then tossed with
garlic, fresh chilli and spring onions*

DESSERT

STICKY DATE PUDDING

Minimum 6 people

Sunday and Public Holiday Surcharge @ \$2.00 per person