

BAXTER BANQUET

\$35 per head

min 4px avail 12-4pm

COURSE 1

yellowfin tuna, charred chilli mayonnaise, pomelo, daikon & ponzu (gf)

COURSE 2

sweet corn & nori fritters with yuzu & wasabi salt (v)

COURSE 3

bbq chicken skewers with cabbage kimchi & wasabi pickles (gf)

COURSE 4

sweet & sour pork with cucumber, pancakes & hoisin ketchup

COURSE 5

char grilled wagyu beef with daikon,

black vinegar, pickles & soy (gf)

dietaries catered for

+

a glass of wine, bubbles or beer

CAPTAIN
BAXTER