

Red Spice Road

Function Menus

Fixed Menu 1

Available lunch only
Not available all sittings
Maximum 20 persons

APPETISER

Betel Leaf with Chicken, Chilli, Lemongrass and Coriander

MAIN

Pork Belly with Chilli Caramel, Apple Slaw and Black Vinegar

Beef and Potato Massaman Curry

Green Papaya, Carrot, White Radish, Herb and Peanut Salad

Barramundi, Watermelon, Mint, Chilli and Cucumber Salad

Chicken Wok Fried with Snake Beans, Chilli and Basil

Includes Steamed Jasmine Rice

DESSERT (OPTIONAL EXTRA)

Passionfruit Cream with Peanut Praline and Coconut Ice Cream \$5.00

Applies to whole table only

PRICING OPTION 1

\$25 PER PERSON

Choose 3 mains

(MIN 2 PEOPLE)

PRICING OPTION 2

\$30 PER PERSON

All 5 mains

(MIN 6 PEOPLE)

Fixed Menu 2

Available lunch time for groups 12 and over

\$45.00 PER PERSON

Prawn and Bamboo Shoot Dumplings

Crab and Corn Cakes

Betel Leaf with Chicken, Chilli, Lemongrass and Coriander

MAIN

Pork Belly with Chilli Caramel, Apple Slaw and Black Vinegar

Beef and Potato Massaman Curry

Green Papaya, Carrot, White Radish, Herb and Peanut Salad

Barramundi, Watermelon, Mint, Chilli and Cucumber Salad

Chicken Wok Fried with Snake Beans, Chilli and Basil

Includes Steamed Jasmine Rice

Passionfruit Cream with Peanut Praline and Coconut Ice Cream

Fixed Menu 3

\$55.00 PER PERSON

Betel Leaf topped with Smoked Chicken, Lemongrass, Coriander and Kaffir Lime

Kung Po Eggplant fried with Cashews, Chilli, Green Onion, Sichwan Pepper, Soy and Black Vinegar

Khmer Prawn Curry with Pineapple, Apple Eggplant and Snake Beans

Slow Cooked Beef Ribs with Mushrooms and Hot 'n Sour Salad

Chicken, Banana Blossom, Green Mango and Fresh Herb Salad

Includes Steamed Jasmine Rice

Fixed Menu 4

\$65.00 PER PERSON

Betel Leaf Topped with Smoked Chicken, Lemongrass, Coriander and Kaffir Lime

Grilled Scallop with Sticky Duck Relish and Cucumber

Twice Cooked Lamb Ribs with Chilli Jam

Chicken, Asian Celery, Green Tomato, Coriander, Green Chilli and Lime Salad

Pork Belly with Apple Slaw, Chilli Caramel and Black Vinegar

Barramundi Green Curry with Eggplant and Snake Beans

Slow Cooked Beef Cheeks with Mushrooms and Hot 'n Sour Salad

Passionfruit Cream with Peanut Praline, Puffed Wild Rice and Coconut Ice Cream

Fixed Menu 5

\$75.00 PER PERSON

Betel Leaf Topped with Smoked Chicken, Lemongrass, Coriander and Kaffir Lime

Oyster with Nuoc Cham Ban Cha

Watermelon Topped with Shredded Chicken, Prawn Relish

Twice Cooked Lamb Ribs with Chilli Jam

Pork Belly with Apple Slaw, Chilli Caramel and Black Vinegar

Chicken, Banana Blossom, Green Mango and Fresh Herb Salad

Khmer Prawn Curry with Pineapple, Apple Eggplant and Snake Beans

Kung Po Eggplant fried with Cashews, Chilli, Green Onion, Sichuan Pepper, Soy and Black Vinegar

Slow Cooked Beef Ribs with Mushrooms and Hot 'n Sour Salad

Lychee Jam Doughnuts with Cinnamon Ice Cream

Finger Food

Please note, finger food is for exclusive use functions only

"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

Sesame Prawn Toast with Lemongrass Mayo

Vegetable Dumplings with Chilli Bean Soy

Sticky Pork, Peanut and Viet Mint Rice Paper Rolls

Chilli, Turmeric Chicken Skewers with Peanut Sauce

Duck Pancakes

Sweet Corn Fritters with Sweet Chilli

Watermelon with Shredded Pork and Prawn Relish

Yellowfin Tuna with White Radish, Potato and Spicy Sesame (spoons)

Crab and Corn Cakes with Nam Prik Pla

Betel Leaf with Minced Chicken, Lemongrass and Coriander

Prawn and Bamboo Shoot Dumplings with Black Vinegar Soy

Pork Belly with Apple Salad and Chilli Caramel (spoons)

Scallop Dumplings with Sweet Fish Sauce

Omelette, Glass Noodle and Vegetable Spring Rolls

Pork & Mushroom Pastries with Nuoc Cham

Soft Shell Crab with Chilli Dipping Sauce

Crispy Fried Sardines with Chilli Jam

Red Roasted Pork Skewers

Chilli Salt Tofu with Cucumber Salad (Spoons)

Wagyu Beef, Rice and Red Curry Meatballs

Oyster with Green Nam Jim

Crispy Five Spice Quail

Pork, Noodle and Coriander Spring Rolls

DESSERT (OPTIONAL EXTRA)

Passionfruit Cream with Peanut Praline and Coconut Ice Cream \$5.00

Function Cocktails

\$14 Options

Love Lychees

Vodka, Lychees and Strawberries crushed along with matching Fruit Liqueurs.

What a Melanie!

Watermelon crushed to order with Pomegranate Liqueur and Elderflower. Refreshing and textured.

Rambutan Rickey

"A G&T made Asian" Bombay Sapphire Gin, Paraiso Lychee Liqueur, Fresh Lime and Rambutans. Tonic Water.

\$17 Options

Apple & Almond Sour

Almond and Green Apple Liqueurs in a classic sour base.

Hot Mint Mojito

An Asian twist on a Cuban classic. Bacardi Gold Rum, Vietnamese Mint and our Galangal Gomme, with crushed ice.

Kiwi & Coconut Collins

Bombay Sapphire Gin, Coconut Liqueur and fresh Kiwi pressed with Lime & Apple. Finished with Toasted Coconut.

Beverage Packages

BEVERAGE PACKAGE #1 (AVAILABLE FOR LUNCH ONLY)

Sparkling

Quarisa "Johnny Q" Brut Cuvee, SE Australia

White Wine

30 Mile Chardonnay by Quarisa, SE Australia

Red Wine

30 Mile Shiraz by Quarisa, SE Australia

Beer

James Boags Draught (tap) and James Boags Light

Soft Drink/Juice

BEVERAGE PACKAGE #2

Sparkling (choose one)

Balgownie Estate Sparkling Rosé, NV, Yarra Valley, VIC

The Lane 'Lois' Blanc de Blancs, Adelaide Hills, SA

White Wine (choose one)

Eden Road Riesling, Canberra, ACT

Fraser Gallop Estate Semillon Sauvignon Blanc, Margaret River, WA

Red Wine (choose one)

Mother of Pearl, Shiraz, Langhorne Creek, SA

Seville Estate Pinot Noir, Yarra Valley, VIC

Beer

James Squire Golden Ale (tap)

James Boags Light

Soft Drink/Juice

BEVERAGE PACKAGE #3

Sparkling/Champagne (choose one)

Dal Zotto Pucino Prosecco NV, King Valley, VIC

Billecart-Salmon Brut NV Champagne FRA (add \$35 pp)

White Wine (choose two)

Skillogalee Riesling, Clare Valley, SA

Babich "Black Label" Pinot Gris, Marlborough NZ

Babich "Black Label", Sauvignon Blanc, Marlborough, NZ

Ross Hill "Maya" Chardonnay, Orange, NSW

Red Wine (choose two)

Delas "Saint Esprit" Cotes Du Rhone, Rhone Valley, France

Woodstock Shiraz, McLaren Vale SA

Juniper Estate Crossing Cabernet Merlot, Margaret River, WA

Grant Burge "Vignerons" GSM, Barossa Valley, SA

Beer (choose one)

James Squire Pale Ale (tap) or Kirin (tap)

James Boags Light

Soft Drink/Juice

BEVERAGE PACKAGE #4

Champagne

Billecart-Salmon Brut NV Champagne FRA

White Wine (choose two)

Grosset "Springvale" Riesling, Clare Valley, SA

Josmeyer "Le Fromenteau" Pinot Gris, Alsace FRA

Leeuwin "Art Series" Sauvignon Blanc, WA

Domaine Laroche Petit Chablis Chablis, France

Red Wine (choose two)

Bouchard "La Vignee" Pinot Noir Burgundy, France

Ata Rangi "Crimson" Pinot Noir, Central Otago, NZ

Maverick "Paraview" Shiraz 2008, Barossa Valley, SA

Bowen Estate Cabernet Sauvignon, Coonawarra, SA

Dessert Wine

Woodstock Botrytis Semillon, Barossa SA

Beer

James Squire Pale Ale (tap) or Kirin (tap)

James Boags Light

Soft Drink/Juice/Mineral Water

PRICING (PER PERSON)

	2 hr	3 hr	4 hr
Package #1 (available Lunch only)	\$25.00	\$30.00	\$35.00
Package #2	\$30.00	\$40.00	\$48.00
Package #3	\$40.00	\$50.00	\$58.00
Package #3 (with Champagne upgrade)	\$75.00	\$85.00	\$93.00
Package #4	\$100.00	\$115.00	\$125.00

Minimum 12 guests are required to have a beverage package

OPTIONAL EXTRAS

\$5.00 extra per person for unlimited Hepburn Springs Mineral Water (included in Package #4)

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