

# SONG BIRD BANQUET MENU

MINIMUM 2 GUESTS 138PP

PREPARED FOR THE ENTIRE TABLE

THIS BANQUET IS AN EXPRESSION OF NATURE,  
IT’S ABOUT THE BEST PRODUCE SOURCED IN THE COUNTRY  
PAIRED WITH DELICATE ASIAN FLAVOURS,  
IT IS THE TASTE OF SONG BIRD

## STARTERS

- Cabbage, Carrot, Radish and Daikon Pickles
- Fresh Cucumber Kimchi Pickle
- Pav and Heidi’s Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing
- White Cut Chicken Salad with XO, Shallot Oil and Peanuts
- Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli
- Crispy Lobster and Scallop Spring Rolls with Sweet and Sour Sauce
- Roast Duck with Hoisin, Condiments and Mandarin Pancakes

## SHARED MAINS

- Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger
- Blue Swimmer Crab and Shanghai Noodles with XO
- Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil
- Steamed Winter Vegetables with Golden Sesame Oil
- Steamed Rice

## DESSERT

- Triple Chocolate Pavlova with Almond Praline

All credit and debit cards incur a surcharge at the rate of your provider.  
Tables of 8 and over incur a 10% discretionary service charge.  
Sunday surcharge 10%  
Public Holiday surcharge 15%