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FUNCTIONS & EVENTS

PRIVATE DINING ROOM

Capacity: 10 - 26 Seated

Booking Type: Private Space

Food Opportunities: Chef's Menu, Custom Degustation Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Spacious Private Dining Room, Bespoke Marble Table, Dimmable Feature Lighting, Wine Cellar Wall with space for event displays.

Booking Cost: Minimum Spend Requirements or Set Menus Apply



EXCLUSIVE VENUE

Capacity: 50 - 120 Cocktail, 50 - 80 Seated

Booking Type: Exclusive Use

Food Opportunities: Canapé Menu, Chef's Menu, Custom Degustation Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Cocktail Bar, Open Kitchen

Booking Cost: Minimum Spend Requirements Apply



CANAPÉS

6 CANAPÉS - \$65 PER PERSON

*ADDITIONAL CANAPÉS MAY BE ADDED

COLD

OYSTERS natural, yuzu sake, finger lime

TUNA WAFU TATARE yuzu kosho, gyoza cracker

KINGFISH burnt orange nahm jim, dashi cracker

SALMON NIGIRI teriyaki tare, wasabi pea furikake

HOT

PRAWN TOAST mandarin dashi caramel, black sesame

BOMBAY LAMB BUN mint raita, coconut chutney

LOBSTER BAO crab fat mayo, pickled papaya

KITAIKI MOOLOOLABA PRAWNS burnt lime caramel, nahm jim

SPANNER CRAB & PORK BELLY MIANG watermelon, green nahm jim

BEEF & BETEL peanut nouc cham

THAI CHICKEN SPRINGROLLS banana mayo

SUSHI RICE ARANCINI spanner crab, kimchi

PORK WONTONS spicy grandma sauce

KOREAN FIRED CAULIFLOWER gochu chilli sauce, spring onion

BAKED SCALLOPS sake kombu, sabayon, finger lime, caviar

XINJIANG STYLE LAMB CUTLETS whipped tofu, black pepper sauce



CHEF'S MENU

\$85 PER PERSON

EDAMAME brown butter, togarashi

KINGFISH burnt orange nahm jim, dashi crackers

PRAWN TOAST mandarin dashi caramel, black sesame

PEKING DUCK GYOZA spicy grandma sauce, chives

BAKED SCALLOPS sake kombu, sabayon, finger lime, caviar

10 HR COCONUT BEEF SHORT RIB CURRY young coconut, peanut, chilli, makrut lime

TROPICAL SORBET buderim ginger, lime, coconut pannacotta, lychee

ADD ONS*

OYSTERS natural, yuzu sake, fingerlime - \$6ea

LOBSTER BAO crab fat mayo, pickled papaya - \$12ea

SASHIMI PLATE soy, tasmanian wasabi - \$42

*MENU CAN BE ADJUSTED FOR ANY GUESTS WITH DIETARY REQUIREMENTS

*CUSTOMISED DEGUSTATION MENUS AVAILABLE ASK OUR TEAM



DRINKS

ALL BEVERAGES CHARGED ON CONSUMPTION.

FULL BEVERAGE LIST INCLUDING BEER, WINE,
COCKTAILS AND SAKE AVAILABLE FOR PERUSAL



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