

SUNDAY

best

\$90 PER PERSON

FOR THE ENTIRE TABLE

MIN 2 GUESTS

BANQUET

KINGFISH SASHIMI, AVOCADO PURÉE,
LEMON ASPEN PONZU

TANG SUI CHICKEN RIBS

STEAMED DUCK BUNS

PIJU YU, RICE CRUSTED
BARRAMUNDI
BRAISED IN TSINGTAO BEER

CARRARA WAGYU, STIR FRIED
WITH MUSTARD LEAF

WOK TOSSED MARKET GREENS,
HOUSE MADE OYSTER SAUCE

STEAMED RICE

BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$6PP

PORK & PRAWN DUMPLINGS, CORN
PUREE, BLACK VINEGAR, CHILLI OIL \$6PP

MORETON BAY BUG TOAST,
BONITO MAYO \$8PP

2 HOUR DRINKS PACKAGE

COCKTAILS

ZEN GARDEN
GIN, CUCUMBER, BASIL

STRAWBERRY BELLINI
STRAWBERRY, PROSECCO

JAPANESE SLIPPER
MIDORI, LEMON, TRIPLE SEC

WATERMELON SELTZER
GIN, WATERMELON, APPLE

MISSING SUMMER
VODKA, GRAPEFRUIT, ORANGE

WINES

SEPPELT 'THE DRIVES' SPARKLING

821 SOUTH SAUVIGNON BLANC

CAPE SCHANCK PINOT GRIGIO

CAPE SCHANCK ROSE

6FT6 PINOT NOIR

BEERS

PERONI

ASAHI

4 PINES PACIFIC ALE

4 PINES PALE ALE

BALTERS XPA



