

BANQUET

79PP - MINIMUM 4 PERSONS

- Oysters with lemon aspen, butterfly pea flower tea sorbet and finger lime
- Prawn, calamari and ginger dumpling
- Chicken and corn sui mai
- Salt and native pepper calamari with chilli and coriander
- BBQ duck with mandarin pancakes and sweet miso
- Steamed fish fillet with ginger and shallot
- Steamed fish fillet with ginger and shallot
- Wok fried Wagyu beef with mushroom, broccolini, black bean, chilli sauce and truffle oil
- Kung pao chicken
- Salt and native pepper tofu with dukka and sesame*
- Steamed Asian greens
- Steamed rice
- Seasonal dessert

99PP - MINIMUM 4 PERSONS

- Oysters with lemon aspen, butterfly pea flower tea sorbet and finger lime
- Squid ink, blue swimmer crab and scallop dumplings
- BBQ duck and spinach dumpling
- Vegetarian dumpling
- Salt and native pepper calamari with chilli and coriander
- BBQ duck with mandarin pancakes and sweet miso
- Wok fried pipis with chilli and black bean
- Steamed fish fillet with ginger and shallot
- Slow cooked smoked Cape Grim beef short rib with kale and honey ponzu
- Crispy chicken with spiced soy sauce and chili oil
- Steamed snow peas, broccolini and cavolo nero with tamari
- Lotus fried rice with duck, egg and mustard seed
- Seasonal dessert



Lotus

BARANGAROO



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DUMPLINGS

Vegetarian dumplings*	12
Mushroom spring rolls	12
Prawn, calamari and ginger dumplings	16
Squid ink, blue swimmer crab and scallop dumplings *	24
Crispy scallop parcels	16
Chicken and corn sui mai	12
BBQ duck and spinach dumplings*	16
Pork wontons - steamed or crispy	12
Pork, mushroom & truffle xiao long bao	16

SEAFOOD

Lobster/Snow crab/Mud crab	
<i>24 hours booking in advance</i>	
<i>Market price</i>	
• Wok fried with ginger and shallots*	
• Wok fried with XO sauce	
• Salt and native pepper*	
• Wok fried with chilli and black bean	
Pipis 500g	42
• Wok fried with ginger and shallots*	
• Wok fried with XO sauce	
• Wok fried with chilli and black bean	
Add Noodles	+7
Wok fried Moreton Bay bugs with black pepper butter and cavolo nero*^	44
Wok fried king prawns with Roman beans and black fungus and XO sauce* (6pc)	42
Sichuan style hot and spicy king prawns with Roman beans and black fungus* (6pc)	42
Whole fish	41
• Steamed with ginger and shallots*	
• Salt and native pepper*	
• Grilled with chilli and fermented bean	
Steamed fish fillet with ginger*	38
Wok fried hokkien noodles with XO sauce or chilli sauce add chicken	18
Spanner Crab fried rice w/ flying fish roe*	7
Lotus fried rice with duck, egg and mustard seed*	36
	S18
	L26

POULTRY & PORK

Kung pao chicken	29
Crispy chicken with spiced soy sauce and chilli oil*	29
Aged duck w/ Davidson's plum sauce, Kumquat and lime (20- 25 min wait time)*	46
Sweet & sour crispy pork w/ pickled heirloom tomatoes & dried pineapple*	34
Wok fried green beans with pork mince and chilli*	22

STARTERS

Appellation rock oysters	4.5ea
• Natural	
• Lemon aspen, butterfly pea flower tea sorbet and finger lime*	
Wagyu beef broth (mb6), enoki mushroom, okra and wild rice*	9
Spaghetti Squash, sea grapes and Sichuan shallot dressing*	17
Steamed eggplant salad with fermented chilli, garlic and coriander	17
Vegetable sang choy bao with five spice tofu and pine nuts*	19
Add pork mince	+5
Rush smoked salmon salad with snowpea tendril, apple, chilli and ginger dressing*	23
Salt and native pepper calamari with chilli and coriander*	22
Grilled octopus with sambal and fresh soy beans*	24
Singapore chilli soft shell crab*	28
BBQ duck with mandarin pancakes and sweet miso (half duck)*	42

BEEF & LAMB

Spicy grilled lamb cutlets with Kimchi	39
Wok fried Wagyu beef with mushroom, broccolini, black bean chilli sauce and truffle oil*^	42
Slow cooked smoked Brooklyn valley beef short rib (600g) with kale and honey ponzu	52
Char-grilled Jacks Creek Rib Eye 250g (mb4, grain feed), served with lime, sea salt and Wafu sauce	55

RICE & NOODLES

VEGETARIAN

Salt and pepper tofu with sesame dressing*	17
Wok-fried spinach with ginger and enoki mushrooms*	17
Steamed snow peas, broccolini and cavolo nero with tamari*	18
Stir fried mixed mushroom with crispy kale and pickled cauliflower*	24
Steamed Asian greens with soy and sesame*	14

*Gluten free options available upon request | ^May contain dairy
10% surcharge on public holidays | 10% service charge for groups of 8 people or more.

Card payments attract a surcharge of 1.5% for AMEX, MasterCard and Visa credit and 0.7% for MasterCard and Visa debit.