



UNCLE

BANQUET MENUS

UNCLE KNOWS BEST

All of our best bits for \$80pp
Most of our best bits for \$64pp

LUNCHTIME QUICKIE

In & out for \$35pp

ALL OF OUR BEST BITS FOR \$80pp

(Example menu only)

TO START

Wok tossed edamame, beer nuts & chilli salt

Lime cured hapuka, coconut, pomegranate & chilli on betel leaf

Grilled sweet corn w/ Laughing Cow cheese foam and chilli salt

Mum's pork and vegetable spring rolls w/ fragrant herbs, lettuce & spicy peanut nuoc cham

Chicken steamed bao w/ Vietnamese mint and spicy pickle

THEN (1 main between 2)

Toasted coconut & turmeric fish curry w/ chat potato, bean curd puffs & mustard leaf

Master stock crispy pork hock w/ banh hoi, lettuce wraps, fragrant herbs & nuoc cham

WITH

Grilled asparagus, cos hearts w/ dill, cashews nuts & yuzu vinaigrette

Fragrant coconut steamed rice

TO FINISH

Seasonal fruit, coconut tapioca, sorbet & honeycomb

The \$64pp menu will have one less starter & no dessert

We are happy to cater to any individual dietary requirements within your group. Please make a note at time of reservation

ONLY AVAILABLE UNTIL 4pm ON WEEKDAYS

(Example menu only)

TO START

Wok tossed edamame, beer nuts & chilli salt

Chicken steamed bao w/ Vietnamese mint & spicy pickle

THEN

Toasted coconut & turmeric fish curry w/ chat potato, bean curd puffs & mustard leaf

WITH

Chargrilled roti bread & fragrant coconut steamed rice

We are happy to cater to any individual dietary requirements within your group. Please make a note at time of reservation

Head to unclerestaurants.com.au to make a booking, or for larger group bookings (10 or more) give us a holler at collinsst@unclerestaurants.com.au

Actual items subject to change