

Collaboration Menu - 29th and 30th May 2025

Set Dinner - \$36

 Arrival & Welcome Drinks: 6:00 – 6:30 PM

 Dinner Begins Promptly at: 6:30 PM

Canapé

Soy-Cured Rainbow Trout | Pie Tee | Ginger Flower

Paired with Heartlander Lager

Prawn Aguachile

Mango | Tiger Milk | Coconut Cream

Paired with Yuzu Lager

Korean Chicken Bao

Steamed Bun | Fried Chicken | Spicy Korean Glaze | Asian Salad

Paired with Heartlander Stout

Miso Glazed Salmon

Whipped Mashed Potatoes | Seasonal Glazed Vegetables | House-Made Artisanal Pickles

Paired with Belgian Golden Ale

Or

Miso Glazed Chicken Thigh

Whipped Mashed Potatoes | Seasonal Glazed Vegetables | House-Made Artisanal Pickles

Paired with Belgian Golden Ale

Tiramisu

Espresso Caramel Sauce | Crispy Coffee Crumble

Paired with Rum & Raisin Stout

Coffee or Tea

This experience is brought to you by the Nitec in Asian Culinary Arts
and Nitec in Hospitality Operations students

All prices are inclusive of GST and exempted from service charge.
NETS, VISA and Mastercard payments are accepted.