

Event Arrival/ Welcome drink

5.45pm

Luppulo Italian Pilsner 5% x Vegan Momos freshly made with sesame and scallion dressing/ Slow Braised lamb croquettes with Roasted cumin and Fennel

Eau Rouge Belgian Dubbel with Cherries 6% x Sweet and spicy squid, flash fried with chili jam and kaffir lime

The Law West Coast IPA 7% x Sambal Babi, Spicy Pork belly wok seared with sambal, curry leaves.

Supperdelic Hazy IPA 7.2% x Penang Curry Kapitan, Boneless chicken and agria potatoes cooked in lemongrass, coconut milk, galangal, roasted belachan, coconut rice

Palate Cleanser

Grilled Prawn & Papaya Salad, Pickled green papaya, roasted peanut, mung beans and mix Asian herbs, chili lime dressing

Maverick American Stout 5% x Beef Massaman, Prime beef rump cooked in blended roasted spices, coconut cream and roasted peanuts served with steamed rice

Wild Feijoa 2022 Sour Ale 6.3% x Mango & Ginger Sorbet

8 Wired Cask Strength Whiskey