



Function dining? We've got a banquet for that!

"Let Us Impress" \$64 Per Person

In the style of true Thai dining our 'Let Us Impress' banquet menu is a shared plate experience. In Thai culture dining together is an important part of every meal and by sharing food it is said to give life to another

WHAT'S INCLUDED?

Tasting plates of 4 different entree & a selection of shared mains adjusted for your group size so everybody gets their fill. You will be served a balance of flavours between stir fries and curries a varied range of meats and seafood with levels of spice to please everyone. For groups of 10 or more Dessert can be added for an additional fee if all guests indulge.

WHAT ABOUT MY FAVOURITES?

We are very flexible with the banquet so If there are 'must have' items you simply can't miss out on then we'll do our best to include it for you. Your party will also will be treated to off menu items that are seasonal and inspire Chef Itsara to create for that day.

BUT I CAN'T EAT...

This entire menu is gluten free but we can take into account most other dietary requirements. We will talk with your guests before we begin the banquet to see if there are any last minute details or anything we may of overlooked.

DO HAVE ROOM FOR REALLY BIG GROUPS?

You can book the entire restaurant or just one space. We always recommend that larger parties are seated in our Alfresco area which is undercover and protected from the elements, it's beautiful and very comfortable - pictures on our socials

Sample



ITSARA
LET US IMPRESS

ENTRÉE **มื้อเล็ก ๆ**

traditional pomelo salad of exmouth king prawns, crispy roasted coconut, lemongrass, lime, coconut milk, chili and peanut

char-grilled duck, green mango, shallot, cashew nut
full-flavoured pineapple sweet chilli dressing.

spicy thai beef salad with medium char-grilled angus scotch fillet, lemongrass, kaffir lime leaf, shallot, mango coriander, chillies and mint

pan fried dumplings with asian chive chili and soy

MAIN **อาหารหลัก**

succulent char-grilled marinated angus scotch fillet in a velvet creamy curry with potato and cherry tomatoes

wild caught barramundi, caramelised tamarind & lime with thai herbs

spicy aromatic stir fried chicken with green peppercorn, lemongrass, kaffir lime leaf, galangal, wild ginger holy basil leaf and vegetables

char-grilled marinated duck curry with cherry tomatoes, pineapple, lychee, grapes and fresh basil

thai stir-fried noodle exmouth king prawns, bean sprouts, preserved turnip, tamarind with peanut & ground roasted chilli

THINGS TO NOTE

For all booking of 6 or more guests we require a deposit to hold the table, but it can be refunded on the night or taken from the final bill. Talk to our staff for more information.

The intention of the banquet is to deliver a balanced menu of all flavours, meats and spices, if you wish to have a heavily seafood biased banquet the price will be adjusted to reflect this

The number of dishes may be adjusted to deliver a better experience for the booking size

The 'Let Us Impress' menu is ever changing as we use seasonal produce and off menu items to keep it exciting. The menu shown is a sample only but similar to what you can expect

Split billing only where the bill is split evenly, no itemised payments

Credit/Debit Card processing fees apply 1% on all major cards

Public Holidays 10% Service charge



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THAI REFINED