

# **BONSAI FUNCTION MENU**

*Available to tables of any sizes*

*Participation of function menus for large groups should be notified at least 1 day in advance*

**\$60 p/person**

## **Entrées to share**

Crispy Chicken Salad  
Salmon Sashimi  
Crawfish Dip  
Katsu of the Day  
Chilli Crab Claws  
Tempura Fish

## **Individual Mains with Rice (select one)**

### **BBQ Unadon**

Melt in your mouth eel marinated in BBQ sauce

### **Chicken**

Boneless Maryland fillet in light lemon teriyaki

### **Barramundi**

Pan fried in ginger teriyaki sauce and crispy enoki mushroom skin

### **Steak**

Pan-fried with garlic butter teriyaki sauce

**\*\*Note:** To maintain quality, this dish is cooked in only one way – Medium

### **Lamb**

Bread crumbed with balsamic glaze and sweet relish on the side

## **Dessert**

Lychee jelly with yuzu sauce and salted crumble

\*The Bonsai is a fully licensed venue. BYO of wine is allowed Sunday to Thursday only (corkage of \$3.50 p/person extra)

\*Please notify us if there are any individuals with dietary requirements as there are individual menus available

\*Any additional orders or drinks/corkage fee will be charged on top of the bill

\*Main courses must be preordered for any large groups exceeding 26 people at least 2 days in advance