

BANQUET MENUS

Please find listed below our 3 current banquet menus

To ensure your evening goes smoothly and to help maintain our service levels for your group and the other groups in the venue, we require groups of 12 people or more to dine on one of our sharing style banquet menus.

These menus are suitable for groups of 10 or more people.

As with all the food at Dragonfly these menus are designed to share. All the dishes will come to the table progressively and be placed in the centre of the table banquet style for you and your guests to share.

We are happy to make changes to menus, just get in touch and let us know your requirements. Please note changes may affect the price of the menu.

We can accommodate most dietary requirements, we just need to know what they are in advance.

We require

Final menu choice 5 days in advance

Final numbers 24 hours in advance

Dietary requirements 24 hours in advance.

BANQUET MENU

\$78 per person

Edamame Hummus

green soybean + Thai lime leaf hummus served with
black and white sesame crackers

Seared Sesame Tuna

sustainably caught, rare seared yellow fin tuna, cucumber, coriander, nahm jim,
coconut and lemongrass gel, micro herbs, rice paper crisp

Ginger Chicken Dumpling

free range chicken, fresh ginger and coriander, served in fragrant chilli oil, black
vinegar dressing

Wagyu Orange Beef Tostada

master stock braised Wagyu, sweet soy, NZ orange, pickled ginger, Japanese mayo

Sesame Noodle Salad

w edamame beans, wakame, crisp cos, miso + roasted sesame dressing,
organic black bean noodles, wasabi crumb

55 Day Aged Beef Short Rib

slow roasted w black vinegar, chilli, sweet soy, shredded bok choy,
daikon and candied coconut

Ginger Soy Chicken

free range chicken, lemongrass, galangal, turmeric, Thai lime, palm sugar,
kecap manis, snow peas, coconut preserve.

Fresh Market Greens

Tossed with mushroom XO with Shitake, water chestnut,
black vinegar and crispy garlic

Jasmine Rice

Dessert

Individual dessert changes daily.

*Please advise any dietary requirements when confirming menu choice
Additional servings or dishes may be requested at regular menu prices.
Menu items may change due to availability.*

BANQUET MENU

\$68 per person

Edamame Beans

w togarashi, sea salt and sesame oil

Pork and Chive Dumpling

pan seared and served with fermented chilli Chinese red vinegar,
tomato and crisp garlic

Taiwanese Popcorn chicken

W Chinese five spice, Sichuan pepper, curry leaves, roasted garlic soy glaze

Coconut Squid

tossed in seven spice, coconut and sesame served with wasabi mayo

Winter squash Green Curry

lime leaf seasoned jackfruit, winter squash, tamarind, chilli, palm sugar, hemp seeds,
fresh lime and candied pumpkin seeds

55 Day Aged Beef Short Rib

slow roasted w black vinegar, chilli, sweet soy, shredded bok choy,
daikon and candied coconut

Salmon Two Ways

chargrilled salmon fillet on a green tea smoked salmon salad, w Vietnamese mint,
green banana, chilli, lime, and roasted rice in a hot and sour dressing

Fresh Market Greens

Tossed with mushroom XO with Shitake, water chestnut,
black vinegar and crispy garlic

Jasmine rice

ADD Optional Individual Dessert \$10 per person.

Individual dessert changes daily.

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BANQUET MENU

\$58 per person

Edamame Beans

w togarashi, sea salt and sesame oil

Mushroom Dumpling

w organic tofu, portobello mushrooms, water chestnuts, cress,
fresh ginger and garlic chives

Coconut Squid

tossed in seven spice, coconut and sesame served with wasabi mayo

Ginger Chicken Dumpling

free range chicken, fresh ginger and coriander , served in fragrant chilli oil, black
vinegar dressing

Chicken Salad

w free range chicken, pickled mango, shredded greens, Asian herbs,
coconut crisps, coconut flesh, mango coconut chilli dressing

Sticky Pork Belly

twice cooked free range pork belly, with sweet roasted chilli glaze, mint
and mung bean salad

Salmon Two Ways

chargrilled salmon fillet on a green tea smoked salmon salad, w Vietnamese mint,
green banana, chilli, lime, and roasted rice in a hot and sour dressing

Fresh Market Greens

Tossed with mushroom XO with Shitake, water chestnut,
black vinegar and crispy garlic

Jasmine rice

ADD Optional Individual Dessert \$10 per person.

Individual dessert changes daily.

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