Yulli's
SURRY HILLS

Available for groups of two or more • $54 per head

♥ Optional drinks pairing • $110 per head

First Course

♥ *paired w. Passionfruit Martini*

Edamame & Coconut Moneybags
w. sweet chilli sauce

Korean-fried Broccolini
w. sticky sour chilli sauce, toasted coconut & crushed almonds (N)

Steamed Leek & Ginger Dumplings
w. plum sauce

Second Course

♥ *paired w. a glass of Geyer 'Blanc' Skin Contact*

San Choy Bow
w. tofu, fresh herbs, bamboo, peanuts, fried shallots & bean sprouts *(N)*

Crispy Tofu
w. green papaya, Asian herbs & toasted peanut (N)

Third Course

♥ *paired w. a glass of Trutta 'Streamside' Chilled Red*

Baked Chipotle Cauliflower
w. butter bean cream & walnut crumbs (N)

Pan-Fried Soy & Ginger King Brown Mushrooms
w. fresh sugar snap peas, crispy enoki mushroom and a tomato & white bean sauce

Mixed Leaf Salad
w. shredded radish, cherry tomatoes & sesame dressing

Dessert

♥ *paired w. Brookie's Macadamia Liqueur (N)*

Passionfruit Cashew Cheesecake
w. chocolate & almond crust (N)

Matcha Cashew & Almond Cake
w. walnut & date crumb (N)

Sticky Date Pudding
w. butterscotch sauce

Gluten-free Banquet Available • Please let our staff know if you have any allergies
(N) – Contains Nuts, please ask wait staff if the dish can be done without

BANQUET MENU