

THURSDAY, NOVEMBER 14TH

SUSTAINABLE SEAFOOD DINNER

CRISPY FISH SKIN CRACKER AMUSE

BASS STRAIT SCALLOP, CARAMELISED COCONUT, POMELO & LIME LEAF

Piper-Heidsieck Essentiel Blanc de Blanc NV

BUXTON ALPINE RAINBOW TROUT CEVICHE

SINGLE-ORIGIN COCONUT CREAM, KAFFIR LIME, CHILLI, THAI BASIL,
CORIANDER, SHALLOTS & "YARRA VALLEY" SALMON CAVIAR

Piper-Heidsieck Rose Sauvage NV

INFINITY HOT SMOKED BLUE DAINTREE BARRAMUNDI DUMPLING

KRA CHAI, SPRING ONION, VERMICELLI, COTTON FLOWER & NAM JIM TALAY

Piper-Heidsieck Essentiel Brut NV

GOOLWA PIPPIES

LEMONGRASS, GALANGAL, THAI CHILLI JAM, CORIANDER & THAI DOUGHNUT

Piper-Heidsieck Vintage Brut 2014

STEAMED MAINSTREAM AQUACULTURE BARRAMUNDI

TURMERIC, TAMARIND, SHALLOTS, PAPAYA, GINGER, CHILLI, LIME &
GRILLED STICKY RICE

Piper Heidsieck Cuvee Brut NV

COCONUT-CRUMBED BANANA FRITTER

PANDAN CUSTARD, MANGO SORBET & COCONUT TAPIOCA

Due to the nature of this event, we are unable to cater for vegetarian, vegan, shellfish, and fish-based dietary requirements. However, most other dietary needs can be accommodated with prior notice.


BANGPOP



bangpop.com.au | info@bangpop.com.au | (03) 9245 9800
35 South Wharf Promenade, South Wharf, Melbourne

