

THE RECHABITE FESTIVE LUNCHESES



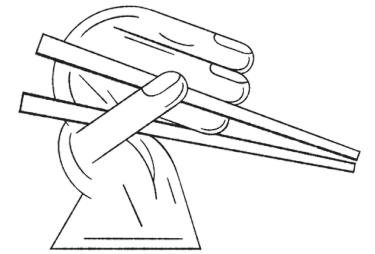
FESTIVE LUNCHES

Join us to celebrate the end of the year with your team or closest crew, our Festive Lunch series is back with a fresh menu of seasonal specials, perfect for celebrating.

Bookings are open on Fridays across December (6th, 13th and 20th).

Alternative dates are available for groups of 35 or more who wish to use the Double Rainbow space exclusively.

Minimum spends apply/subject to availability.



Select from one of our menus below and we'll take care of the rest.

We can cater to any dietary requirements - just give us a heads up at least 10 days in advance.

Add a bar tab or drinks package to any of our menus for the perfect end of year celebration!

FESTIVE MENUS

\$59/pp

ENTRÉE

Wok tossed edamame + sea salt flakes
VGN + GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino GF

Scallop dumplings + supreme gochujang butter
+ nori GF

MAIN

Lamb shoulder galbi + kampot pepper sauce +
crispy garlic GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce +
palm sugar dressing + pecan GF

\$79/pp

ENTRÉE

Wok tossed edamame + sea salt flakes VGN
+ GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino

Scallop dumplings + supreme gochujang
butter + nori

Tuna+ edamame + crispy black rice + soy
GF

MAIN

Lamb shoulder galbi + kampot pepper sauce
+ crispy garlic GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce
+ palm sugar dressing + pecan GF

DESSERT

Ube basque cheesecake + brown butter
chocolate ganache GF

\$99/pp

ENTRÉE

Wok tossed edamame + sea salt flakes VGN
+ GF

Garlic and chive flat bread + roast miso garlic
butter + pecorino

Scallop dumplings + supreme gochujang
butter + nori

Tuna+ edamame + crispy black rice + soy
GF

MAIN

30 day dry aged Wagyu striploin (600g, MB4)
+ gochujang bernaise + ssäm GF

Wood roasted lobster + golden curry + garlic
shoot GF

Triple cooked potatoes + garlic duck fat +
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce
+ palm sugar dressing + pecan GF

DESSERT

Ube basque cheesecake + brown butter
chocolate ganache GF

CANAPÉ MENU

COLD

Whipped tofu + toasted kimchi
+ lotus cracker VGN + GF
[\$5.00]

Mix vegetable kim bap +
toasted seaweed + sesame
rice + ssam jang VGN + GF
[\$5.00]

Oyster + miso hot sauce +
chives GF [\$5.00]

Whipped chicken parfait +
milk bread + trout roe [\$5.00]

Wagyu yukhoe + pecorino +
shallots + puffed rice GF
[\$6.00]

Tuna + edamame + crispy
black rice + lotus cracker GF
[\$6.00]

HOT

Tempura eggplant + miso
gochujang sauce + chives
VGN + GF [\$10.00]

Golden curry spiced
snapper katsu + curry
kewpie [\$14.00]

Fried mushroom bao +
dragon sauce + pickled
radish + herbs (ea) VGN
[\$14.00]

Roasted pork belly bao +
cabbage + sriracha mayo +
crispy garlic [\$14.00]

Royale with cheese +
tteokgalbi beef + pickles +
gochujang mayo [\$14.00]

Bbq octopus roll + sweet
corn xo mayo + gem cos
[\$14.00]

SUBSTANTIAL

Kimchi dumpling + chilli
vinegar + pumpkin ssam jang
+ toasted seaweed VGN
[\$5.00]

Wagyu kushiyaki + miso +
wasabi pea GF [\$7.00]

Miso glazed shimeji +
hashbrown + cauliflower
cream VGN + GF [\$7.00]

Prawn wonton + miso harissa
+ kewpie + chives [\$5.00]

Korean popcorn chicken +
sriracha kewpie [\$7.00]

Roast pork belly skewer +
baby onion + yakiniku sauce
GF [\$7.00]

DESSERT

Roast miso almond tart
[\$5.00]

Macaron GF [\$5.00]

White chocolate and
coconut tart VGN + GF
[\$5.00]