

Yi on Edward

Boardroom catering Menu (from 11.45 am)



Mains (minimum 6)

Pan seared scallop & prawn risotto, white wine, zesty lemon cream (G)	\$ 15.5 per serve
Risotto of chicken and mushroom (G)	\$ 13.5 per serve
Braised pork belly with sweet soy chili sauce, steamed jasmine rice & Asian green (G)	\$ 15.0 per serve
Tandoori chicken breast served with minted yoghurt, spicy cous cous and pumpkin salad	\$ 13.5 per serve
Yi's signature homemade steak pie, creamy mash & seasonal vegetable	\$ 15.0 per serve
Mediterranean vegetable stack with spicy cous cous (V)	\$ 13.5 per serve
Bamboo steamed dim sim trio – chicken shumai, prawn dim sims and pork dumplings.	\$ 12.5 per serve
Smokéd salmon tart	\$ 8.5 each

Salads \$20 (6 person tray) (G) (V)



Five beans salad
(Shallot, tomato, mixed leaf red wine & mustard vinaigrette)



Mango & mixed leaf salad
(green apple, cucumber, tomato spanish onion, mixed leaf, sweet chili and lime vinaigrette)



Crispy noodle Asian salad
(wombok, red cabbage, carrot mint, Yi's own spicy dressing)



Greek cous cous salad
(Balsamic vinaigrette)

Entrée (minimum 10 per choice)



Salt & pepper calamari
\$1.5



Garlic prawns
\$1.5 (G)



Smokéd salmon
\$1.5 (G)



Grilled haloumi
\$1.8 (G)



Vegetarian samosas
\$1.0 (V)



Tandoori chicken
\$1.2 (G)



prawn dim sims
\$1.5



pork dumplings
\$ 1.0



fries
\$5 (V) (G)



braised pork belly
\$1.5 (G)



Thai fish cakes
\$1.0



Vegetarian spring rolls
\$1.0 (V)

(G) = Low Gluten (V) = Vegetarian Menu subject to availability Photos are for reference only Public holiday 15% surcharge

Desserts



Fresh fruit pavlova
\$ 4.5



Chocolate brownie on warm chocolate fudge \$4.5



house baked cheesecake
\$4.5



Apple Pie
\$4.5