

Tenpin

A shared Table

\$55 set menu

Betel Leaf w/ crab meat, smoked trout, green mango and coconut

Gado Gado Peanut Relish w/ cassava crackers

Dumplings w/ steamed prawn and chive / pork and shitake birds nest

Chicken, Prawn and Mint Salad w/ pomelo, rice cake and coconut

BBQ Salmon w/ red pepper jaew and green mango salad

Penang Curry w/ slow cooked beef, potato, peanuts and Thai basil

Gai Lan w/ ginger and oyster sauce

Roti Bread

Steamed Jasmine Rice

Spiced Coconut Cake w/ passionfruit curd and banana

\$55 vegetarian set menu

Betel Leaf w/ spring onion, ginger and cashews

Gado Gado Peanut Relish w/ cassava crackers

Slider w/ sate tofu and pickled cucumber

Corn And Coriander Fritters w/ roast tomato sambal, ginger and lettuce cups

Salt And Pepper tofu w/ spring onion, ginger and cashews

Mild Coconut Curry w/ seasonal vegetables and Thai basil

Gai Lan w/ ginger

Roti Bread

Steamed Jasmine Rice

Spiced Coconut cake w/ passionfruit curd and banana

Terms and Conditions Group Bookings

- tables of 8 or more are required to go on a set menu, we do not take bookings over 16
- a \$165 deposit is required to secure booking (3 set menus)
- deposit is refundable with not less than 48 hours notice
- final guest numbers must be confirmed 48 hours prior, one missing guest will not be charged, more than one guest missing will be charged at \$55 per head
- we are unable to guarantee seating for extra guests on the night
- tenpin adheres to the responsible service of alcohol guidelines, set out by liquor licensing Victoria
- all dietary requirements need to be confirmed 48 hours prior
- our utmost care will be taken, but please be aware that we are unable to guarantee that any dish is completely free of any residual nut or shellfish traces
- bills will not be split, we are happy to provide an itemized bill and a calculator