

# Events with a difference

If you have a hungry mind and a taste for discovery, try us on for size. As an event venue we're neither too big nor too small. Specifically, we're licensed to have 90 seated guests and 150 standing. The result is that a large group feels intimate, and a small group feels bustling and energetic.

saltede99



# salted*egg*

Born from the eclectic and vivid origins of South East Asian cuisine, Salted Egg is a dining experience that will transport you to another world. With a menu dominated by traditional Thai cuisine, it will stimulate and surprise all the senses. A destination for those with a curious appetite and a desire for culinary adventure, it's not just a place to dine, but a place where ideas are hatched.

For private functions and events, Salted Egg can be booked for exclusive use.

Set menus can be adapted to suit most dietary requirements.

Breakfast 7am – 11am daily Lunch 12 – 3pm Tuesday to Friday Dinner 5pm – late Tuesday to Saturday Venue capacity 12 – 100 guests







# saltedegg

## Set Lunch | 39pp

### **Bites**

Spicy wild mushrooms w lemongrass, mint, coriander and rice crackers  $\cdot$  *DF/NF/GF/VEG* $\cdot$ 

### Small Plates

Raw kingfish  $\underline{w}$  shiso leaf, lemongrass, green nahm jim and taro chips  $\cdot$  GF/DF/NF/SF  $\cdot$ 

Grilled Tao chicken skewers  $\underline{w}$  golek dipping sauce  $\cdot$  NF/DF/SF/GF  $\cdot$ 

### Large Plates

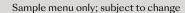
Stir fried market greens  $\underline{w}$  braised tofu, young ginger and mushroom sauce  $\cdot$  *DF/GF/NF/VEG*  $\cdot$  Kao Soi curry  $\underline{w}$  chicken chop, roasted chilli oil and pickled mustard greens  $\cdot$  *DF/NF/SF/GFO*  $\cdot$ 

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### Sides

Jasmine rice · GF/DF/NF/VEG ·

Roti bread · DF/NF/VEG ·







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### Feed Me Menu | 79pp

### Small Plates

Chilli salted coconut and sesame rice crackers · GF/DF/NF/VEG ·

Smoked duck betel leaves w jeaw, lemongrass, mint and coriander · NF/SF/GF/DF ·

Crispy daikon & shiitake mushroom cake  $\underline{w}$  hot bean soy dressing  $\cdot$  *GF/DF/NF/VEG*  $\cdot$ 

Citrus cured yellowfin tuna w salmon roe, chilli jam nahm jim & rice crackers · NF/GF/DF ·

Prawn and spinach dumplings w ginger, spring onion, coriander and Sichuan oil · NF/DF ·

Hat Yai chicken ribs w fried shallot & sweet chilli sauce · NF/DF/SF/GF ·

### Medium Plates

Two rice fried rice w sweet corn, snake bean, tomatoes, Thai basil and fried egg · GF/DF/NF ·

Pomelo and asparagus salad  $\underline{w}$  roasted coconut, peanuts and mint  $\cdot$  GF/DF/VEG  $\cdot$ 

### Large Plates

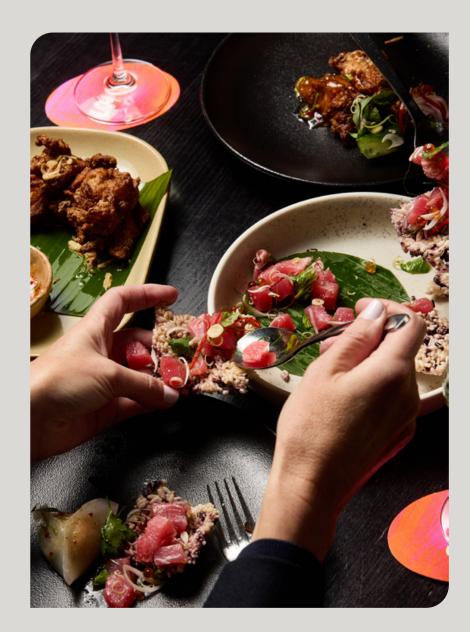
Stir fried squid pad cha  $\underline{w}$  baby corn, snake bean & green peppercorns  $\cdot$  *GF/DF/NF*  $\cdot$ 

Mu Hong pork  $\underline{w}$  black pepper sauce, cardamon & pickled shallot  $\cdot$  *DF/NF/SF*  $\cdot$ 

### Dessert

Galangal coconut panna cotta w hazelnut soil, calamansi gel and blood orange · GF/SF ·

Sample menu only; subject to change





## The Q Rooftop Bar

Hiding up on level 28 with some cool city views and sunsets to match we're all about our signature cocktails, the moody lighting, and a secret bar vibe. It's a bit of a hunt to find, but totally worth it. Take in the city skyline, with cosy spots inside and out.

Tuesday – Saturday, 4pm till late Available for private bookings 7am – 1am Venue capacity 20 – 150 guests



## Canapé items

 $25pp\ for\ 4\ items\ |\ 35pp\ for\ 6\ items\ |\ 45pp\ for\ 9\ items$ 

Pacific oyster w red nahm jim, coriander & fried shallot DF, NF, GF Pomelo betel leaf w caramelised coconut, chilli & mint DF, VEG, SF, GF Smoked duck betel leaf w jeaw, lemongrass, mint & coriander NF, SF, GF Spicy wild mushrooms w lemongrass, mint, coriander and rice crackers DF, NF, GF, VEG Son-in-law eggs w yellow bean sauce, green mango & herb salad DF, NF, V Corn & shiso fritters w lettuce cups & sweet 'n' sour sauce DF, NF, SF, VEG Vegetable spring roll w lettuce, Vietnamese mint & nouc cham DF, VEG, NF, SF Citrus cured yellowfin tuna w salmon roe, chilli jam nahm jim & rice crackers DF, NF, GF Roast duck & pineapple fresh spring rolls w chilli soy dipping sauce DF, NF, SF Hat Yai chicken ribs w fried shallot & sweet chilli sauce DF, NF, GF, SF Grilled Tao's chicken skewers w Gloek dipping sauce DF, SF, GF, NF Crispy daikon & shiitake mushroom cake w Sichuan hot bean dressing DF, NF, VEG Prawn and ginger dumpling w Sichuan oil and prickly ash salt DF, NF Lamb and cumin filled roti bread w cucumber and chilli relish DF, SF Salmon fish cakes w sweet chilli sauce DF. GF Beef bo la lot bao w peanut sauce, pickle carrot, daikon & Vietnamese mint SF, DF, SF Crispy soft shell crab bao w pickled fennel, chilli & mustard green tartar NF, DF Shiitake mushroom dumpling w Chinese black vinegar sauce DF, NF, VEG

Sample menu; subject to change



### Substantial bowl items

### 9.5pp per item

Grilled skirt steak "waterfall" salad w lemongrass, fresh herbs & nahm yum dressing GF, SF, DF, NF
Roast duck & sugar loaf cabbage salad w Thai basil, mint & chilli jam dressing GF, DF
Southern curry of celeriac, chilli, kaffir lime leaf & betel leaf GF, DF, NF, VEG
Panang curry of beef brisket w chilli, peanuts, Thai basil and steamed egg GF, DF
Sweet & sour tofu stir fry w pineapple, cucumber & tomatoes GF, DF, NF, VEG
Two rice fried rice w sweet corn, snake beans, Thai basil and fried egg GF, DF, NF
Stir fried chicken and cashew nut w chilli jam, snake bean and Thai basil DF, GF
Turmeric & chicken cutlet broth w galangal, pandan leaf & coriander GF, DF, NF, SF
Stir fried pad cha w squid, baby corn, snake bean & green peppercorns DF, NF, GF
Mu Hong pork w black pepper sauce, cardamon and pickled shallot DF, NF, SF
Sweet and spicy Sichuan chicken stir fry w cucumber & lime DF, NF
Roasted Lion Maine mushroom w herbs, peanuts and lemongrass nouc cham GF, DF, SF, VEG
Coconut braised beef brisket w sweet fish sauce and nahm prik pla GF, DF, NF, SF
Twice cooked pork belly w fried shallot, coriander and plum tamarind sauce DF, NF, SF
Loaded char siu pork fries w sesame hoi sin sriracha and spring onion DF, NF, SF

### **Desserts**

### 6.5pp per item

Jasmine rice panna cotta w white chocolate crumble, puff rice, honeycomb and passionfruit foam SF Pandan & ginger w dark chocolate magnum v, s

Baked taro cake w turmeric coconut syrup and palm caramel ice cream SF, NF, GF

Dark chocolate mousse w caramelised cocoa crisps, mandarin gel & macadamia praline GF, SF

Seasonal Asian fruits w chilled lemongrass broth, mint, kaffir lime leaf and young coconut sorbet VEG, SF, NF

Sample menu; subject to change





## Beverages Packages

\$50 per person 2 hours \$60 per person 3 hours \$70 per person 4 hours

Choice of 1 sparkling, 2 white, 2 red / 1 rosé, 2 beers

### Sparkling

NV Dalzotto 'Pucino' Prosecco NV III Fiore Prosecco DOC

### White

The Yard 'Riversdale' Riesling Adhoc 'Nitty Gritty' Pinot Grigio Tai Tira Sauvignon Blanc Pedestal Chardonnay

### Red

Hancock and Hancock Shiraz Riddoch Cabernet Sauvignon The Lane Series Pinot Noir

### Rosé

Marquis de Pennautier Rosé The Lane Rosé

### Beer

Mountain Goat Lager Mountain Goat Pale Ale Asahi

### Add-on

House spirits – \$15 per person

Premium spirits – \$25 per person

Frozen cocktails – \$10 per person

Cocktail (Tommy Margarita, Espresso Martini, Passionfruit Martini) – \$15 per person







For all event enquiries at Salted Egg, please contact us via eat@saltedeggmelbourne.com.au



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