

The background of the image shows several pieces of rice cakes, also known as Rice Boi, arranged in a glass display case. The rice cakes are light brown and have a textured, slightly irregular shape. They are set against a dark red background. The text "RICE BOI" is overlaid on the image in a stylized font.

# RICE BOI

**FUNCTIONS & EVENTS**

# LANEWAY

**Capacity:** 20 - 30 Cocktail

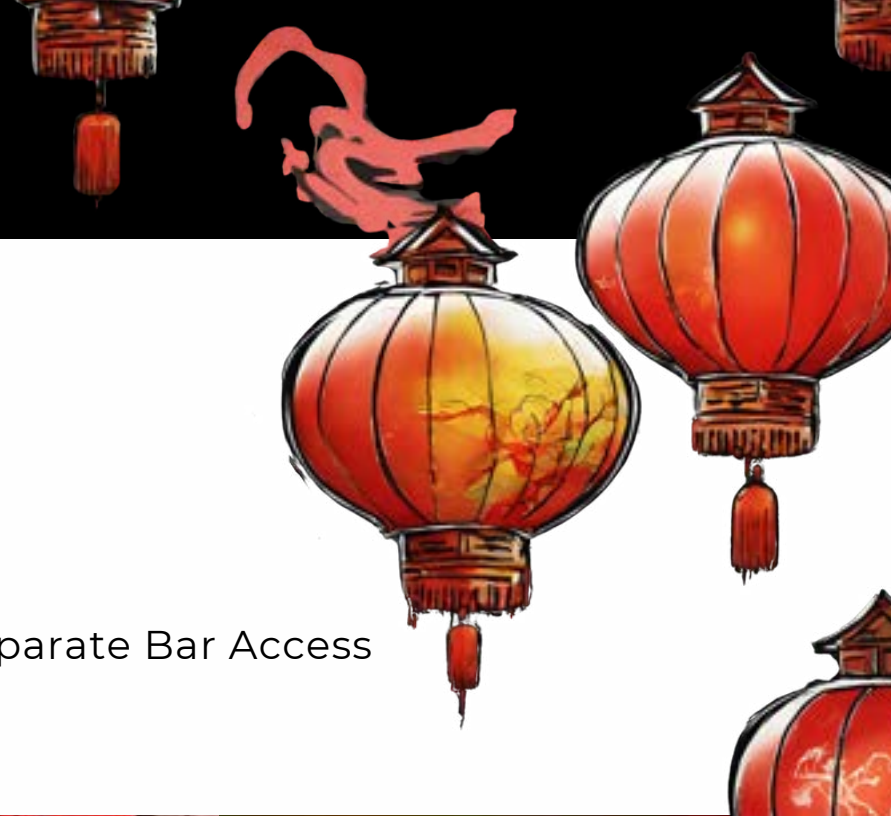
**Booking Type:** Dedicated Area

**Food Opportunities:** Rice Boi Menu, Canapé Menu

**Beverage Options:** Bar Tab On Consumption

**Standout Features:** Cocktail Seating, Lantern Lighting, Separate Bar Access

**Booking Cost:** Minimum Spend Requirements Apply





# NAUGHTY CORNER

**Capacity:** 20 - 30 Cocktail

**Booking Type:** Dedicated Area

**Food Opportunities:** Rice Boi Menu, Canapé Menu

**Beverage Options:** Bar Tab On Consumption

**Standout Features:** Cocktail Seating, Dance Floor, View of DJ

**Booking Cost:** Minimum Spend Requirements Apply



# WATERFRONT

**Capacity:** 20 - 40 Cocktail

**Booking Type:** Dedicated Area

**Food Opportunities:** Rice Boi Menu, Canapé Menu

**Beverage Options:** Bar Tab On Consumption

**Standout Features:** Waterfront Views, Cocktail Seating

**Booking Cost:** Minimum Spend Requirements Apply



# KOI BOOTHS



**Capacity:** 20 - 30 Cocktail

**Booking Type:** Dedicated Area

**Food Opportunities:** Rice Boi Menu, Canapé Menu

**Beverage Options:** Bar Tab On Consumption

**Standout Features:** Secluded Area, Booth Seating

**Booking Cost:** Minimum Spend Requirements Apply



# EXCLUSIVE VENUE

**Capacity:** 50 - 200 Cocktail

**Booking Type:** Exclusive Full Venue Hire

**Food Opportunities:** Rice Boi Menu, Canapé Menu

**Beverage Options:** Bar Tab On Consumption

**Standout Features:** Dance Floor, DJ Booth, Bar, Waterfront Balcony

**Booking Cost:** Minimum Spend Requirements Apply



# CANAPÉ MENU

**\$50 PER PERSON- 5 PIECES**

**\*ADDITIONAL CHOICES \$8 EACH, PER PERSON**

- wafu beef w/ japanese flavours, sesame, pickled daikon, dashi crackers
- crispy pork belly, star anise caramel, green mango (GF)
- miso fried cauliflower, red dragon sauce, kewpie, spring onion (V)
- katsu curry fries, pickled ginger, sesame
- eggplant chips, black vinegar caramel, wasabi sesame, spring onion (GF/V)
- thai chicken yellow curry spring rolls, banana mayo
- bbq ora king salmon, dry red curry, young coconut, lime (GF)
- master stock pork belly bao, pickled cucumber, peanuts, hoisin ketchup
- southern fried chicken bao, korean chilli sauce, pickled daikon, qp
- sriracha pulled pork steam buns, goma, chilli jam
- chicken satay, coconut, eggplant jeaw, coriander, jasmine rice
- 10hr braised coconut beef, kaffir lime, jasmine rice (low gluten)

**DIETARY REQUIREMENTS CATERED FOR SEPARATELY PLEASE ADVISE WHEN BOOKING**





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# BEVERAGE MENU

## wine glass \$12 | bottle \$45

dal zotto prosecco, king valley  
tai tira sauvignon blanc, new zealand  
first creek chardonnay, hunter valley  
la la landrose, murray darling  
cloud street pinot noir, yarra valley  
dragonfly shiraz, ferguson valley

## beer

	\$
tap	11
cider	11
imports	11
local	12
light	8
alcoholic ginger beer	12



## cocktails \$20

**coconut pineapple margarita** rooster rojo tequila, triple sec, pineapple, coconut, lemon  
**mango chilli martini** vodka, citron, mango nectar, lemon, chili  
**giddy geisha** citron, triple sec, watermelon, yuzu shu, sherbet rim  
**mekong sour** lychee, triple sec, guava, yuzu shu, plum bitters, egg  
**white raspberry & ginger daiquiri** white rum, raspberry, ginger syrup, black sesame  
**nguyen's mojito** lula rum, triple sec, ginger syrup, lime, mint, pickled ginger, soda  
**japanese Collins** japanese gin, triple sec, yuzu shu, lemon, simple, soda  
**ladyboi** japanese gin, lychee liqueur, apple, lemon, bitters

softdrinks and mocktails also available