

# LITTLE MISS KOREA

## FUNCTION PACKAGES

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[www.littlemisskorea.com](http://www.littlemisskorea.com)



# COCKTAIL PACKAGES

All canapes are house made with local ingredients

## COLD OPTIONS

- Fresh Tasmanian Salmon wrapped in Cream Cheese and sushi rice slightly torched
- Prawn filled rice paper rolls with peanut, hoisin dipping sauce
- Fresh coffin bay oysters with lemon sorbet
- Vegetarian & garlic chive potato pancake with soy sauce
- Torched Squid with Orange Puree
- Korean Kimbap (veg/tuna/beef/chicken.sushi)
- Vegetarian potato noodle with a variety of sesame bases seasonal vegetables

## HOT OPTIONS

- Pulled BBQ honey soy chicken with pickled vegetables
- Lightly battered rolled ginger pork with chilli lime sauce
- Crumbed local tiger prawns with housemade tartare sauce
- Bite sized slow cooked beef in Korean spices on a crunchy baguette
- Seafood money bags filled with tiger prawns, local fish and squid wrapped in wonton skin
- Fried kimchi balls topped with roasted sesame seaweed
- Herb and cheese mushrooms

## SWEET OPTIONS

- Mini Chocolate Slice
- Mini Brownies
- Lemon Tart
- Coconut Cream Panna Cotta





# SET MENU

(vegetarian options are available) – choice of 2 entrees & 2 mains

2 courses \$54 p/p

3 courses \$69 p/p

## ENTRÉE

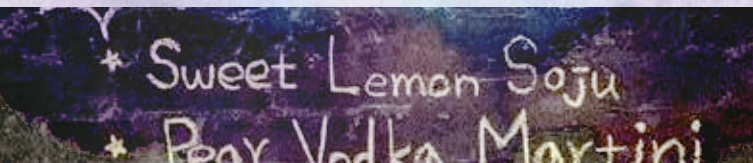
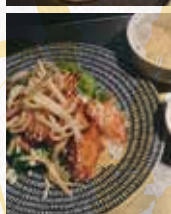
- Chargrilled halved prawns in lemongrass with a hint of chilli lime sauce
- Pan fried scallops with creamy basil sauce with serrano ham and green beans
- Vegetarian potato noodles mixed with sesame based vegetables
- Slow cooked coffee pork slider with caramelised onions and lettuce

## MAIN

- Slow cooked coffee pork ribs, dressed with a coffee glaze and fresh garden salad
- Wild local barramundi with coconut lemongrass and sweet ginger soy topped with a tiger prawn on a bed of asparagus
- Chargrilled finely sliced scotch fillet marinated in nashi pear and Korean soy served with cauliflower puree and lettuce cups
- Oven baked chicken breast in a lemon marinade with broccolini and a honey mustard sauce

## DESSERT

- Coconut Crème Brulee with honey biscuit
- Salted Chocolate Tart



# A LA CARTE BANQUET MENU

## SHARING DISHES

- Scallops with mozzarella cheese, spring onions, beans topped with a teriyaki sauce
- BBQ chicken savoury pancake with soy dipping sauce
- Slow cooked beef cheeks sliders with caramelised onions, cheese and lettuce
- Tempura wild caught barramundi strips in a Thai basil, lemongrass, coconut sweet soy sauce with green beans
- Pork belly in a thick chilli sauce, flame tossed and served in lettuce cups
- Fried Rice with a twist
- Coconut Pana Cotta





# BEVERAGE PACKAGES

## STANDARD PACKAGE

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2 hour duration \$35.00 per person

3 hour duration \$44.00 per person

4 hour duration \$49.00 per person

Local brewery – One mile draught beer

Korean Beer

Asahi Dry

Cricketers Arms Journeyman

Somersby Cider – Apple or Pear

Bay of Stones/Alkoomi Sauvignon Blanc

Bay of Stones/Alkoomi Shiraz

Dunes and Green Sparkling White

## UP-STYLE PACKAGE

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2 hour duration \$45.00 per person

3 hour duration \$54.00 per person

4 hour duration \$59.00 per person

Package consists of Standard Package

plus Welcome cocktail on arrival

OR

Gin and Tonic bowl with fresh grapefruit



## **LMK CONDITIONS AND IDEAS:**

Little Miss Korea does not charge room hire.

We do offer bar tabs if drink packages are not a requirement.

LMK offers full set up and theming for events at additional charges.

A deposit of 20% is required to secure the booking and the final payment should be made either 7 days prior or on the night.

Confirmation of attendees is required 7 days prior to the event.

All dietary requirements must be advised 48hours prior to the event.

Little Miss Korea is a unique Korean Restaurant in the heart of Darwin founded by award winning and author Chung Jae Lee.

Little Miss Korea likes to offer a point of difference with events and enjoys hanging chocolate tress, having wait staff serve tasty canapes on arrival with gin and tonic bowls or the usual required beverages.

We also like to have our chefs interact by setting up food stations where the attendees can get the talented crew to serve up some of our specialties.

For more information please email [info@littlemisskorea.com](mailto:info@littlemisskorea.com)

Opened November 2015

Named in the Top 20 new restaurants nationally to open in 2015

April 2016 Named "Best Restaurant NT 2016" awarded by Qantas and Financial Review

