



## Mothers Day 2013

\$72pp for 2 courses or \$88pp for 3 courses

Tables available for **dinner** from 6pm [Note: Lunch BOOKED OUT]

**[Deposit of \$30pp required to make a booking]**

Oyster shot with mirin & sake - \$3<sup>80</sup> each

### entrees

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Japanese seafood plate:

Hiramasa **kingfish** sashimi, prawn remoulade, shiso sauce.

**Ocean trout** confit & smoked trout parfait, salmon roe.

Hervey Bay **scallop** ceviche, wakame salad, yuzu citrus dressing.

🍷 Tempura **zucchini flowers** filled with fetta,  
black-vinegar glazed heirloom beetroots, watermelon radish.

Blue Swimmer **crab** wonton **ravioli**, spicy tom yum sauce,  
green papaya salad with deep-fried, chilli-salted whitebait.

Five-spiced roast Kurobuta **pork belly**, steamed coconut rice,  
shredded apple & coriander salad, plum wine & ginger sauce.

### main courses

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Miso-baked *saikyo-yaki* Japanese black **cod** fillet, prawn dim-sum,  
cos lettuce & seaweed salad, grated daikon radish & dashi sauce.

🍷 Autumn **mushroom** 'charlotte', poached truffled-egg,  
water spinach, baby leeks, caramelised onions, shiitake sauce.

Chinese-roasted **duck** breast, Peking-style duck confit patty,  
nashi pear fondant, pickled cucumber, blood orange hoisin sauce.

Seared, grain-fed 'Reserve' Black Angus **beef** sirloin,  
panko-crumbed braised beef short rib,  
butternut pumpkin, silverbeet, horseradish.

*side dishes – all \$8 each*

**Tatsoi** salad with nashi pear & daikon, wasabi mayonnaise.

Asian **vegetables** stir-fried with garlic, soy & butter.

Fried sebago **potatoes** with shiso & sesame salt.

### dessert or cheese

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*La Dolce Vita [your own plate of three small desserts]*

Vanilla poached quince & mascarpone tartlet.

Honey roasted nuts & candied fruit nougat parfait.

Warm, dark chocolate fondant pudding.

**Cheese plate**

Calender cheese selection,  
toasted fruit & nut loaf.