



THE AGE | AWARD WINNER
GOOD FOOD GUIDE | 1996 ~ 2016

Father's Day 2016

Sunday 4th September

\$95 per person for 3 courses

Children 2 courses \$40 or 3 courses \$55

Phone **948 111 77** to make a booking
[Deposit of \$30pp required to make a booking]

entrees

Tuna & kingfish tartare, Katsubushi bonito flakes,
herb-buttered panko crumbs, roasted sesame dressing.

🍷 Tempura **zucchini flowers** with Onetik Blquette,
pickled beetroot, toasted hazelnut dressing.

Paradise **prawn** wonton **ravioli**, sauteed pea tendrils, Penang laksa sauce.

General Tso's fried **quail**, Chinese oyster sauce,
steamed lettuce with chicken, peppers & jasmine rice.

Baldivis white **rabbit** loin wrapped in smoky bacon with rabbit rillettes,
heirloom carrots, pickled mustard seeds, togarashi pepper sauce.

Japanese plate:

tempura Balmain **bug tail**, yuzu mayonnaise;
steamed silken **tofu**, black bean and ginger dressing;
wagyu **bresaola**, enoki mushrooms, pickled daikon.

main courses

🍷 Pan-fried **Parisienne 'gnocchi'***, rainbow chard,
curried grapes, raisins, slow-cooked egg yolk, cauliflower sauce.
*[made with choux pastry; not potato]

Saikyo-baked Japanese **black cod** fillet*,
seafood cannelloni, bisque sauce, choi sum, prawn-cracker 'noodles'.
*[marinated in white miso for 72hours]

Pan-fried Rock **flathead** fillet, Buddha's XO sauce.*
Cloudy Bay clams, steamed zucchini, stir-fried water spinach & ginger.
*[dried shrimp & scallop, prosciutto, garlic & chilli]

Chinese-roasted **duck** breast, hoi sin sauce,
pickled cucumber, whipped tofu, leeks, spring onion pancake.

Roasted Western Plains suckling pig saddle, masterstock sauce,
char siu pork leg, ho fun noodle, stir-fried prawn, garlic chives & water chestnut.

Cape Grim Black Angus scotch fillet of **beef**, slow-braised beef cheek,
pumpkin, shiitake, 'black truffle' potato croquette.



cheese or **dessert**

Today's selection of 3 Calendar **cheeses**,
fig chutney, toasted fruit & nut loaf.

Your own **dessert** plate of 3 small tastes:

Yuzu citrus curd tartlet, kaffir lime meringue.

Chocolate-coated coconut milk panna cotta, almond sponge, raspberry jam.

Peanut butter parfait, salted caramel popcorn.

side dishes – all \$9.50

Tatsoi salad with nashi pear & daikon, dried wasabi peas, wasabi mayonnaise.

Mixed French **bean** salad, chilli caramel dressing.

Stir-fried **mushrooms**, soy butter.

Pan-fried **broccolini**, Chinese oyster sauce.

Fried Royal Blue **potatoes**, rosemary salt.