



eXpress Lunch Menu*

* Monday to Wednesday ONLY in December

This menu is available for bookings **up to 10 people**.

For groups of 10 or more, please contact the office for further information.

2 courses and a glass of wine – \$44

Oyster shot with mirin & sake – \$3⁵⁰ each

entrees

Hiramasa **kingfish** sashimi,
prawn remoulade with kaffir lime & lemongrass.

Brendan's **duck** & mushroom **wonton soup**.

Layered **beetroot** & goat's cheese **terrine**,
caramelised onions, wasabi sauce.

Seared sea **scallops**, sweet ginger-carrot sauce,
panko-crumbed **pork** croquette, coleslaw.



main courses

Brioche **charlotte** filled with Asian **mushrooms**,
wilted warrigal greens, snow pea shoot salad.

Today's **fish**.

Karaage Japanese fried **chicken**,
steamed coconut rice, masterstock quail eggs,
coconut-chilli caramel, Vietnamese herb salad.

Miso-marinated **lamb** cutlets, spinach fondue,
Tokyo turnip fondant, *Yakiniku* barbecue sauce.

side dishes – \$7

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

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

dessert or cheese

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

Mango & coconut cream tartlet.

Warm, dark chocolate fondant pudding.

Chilled candied fruit nougat parfait.

with framboise-macerated strawberries.

Mauri **Taleggio** DOP,

[Washed-rind cow's milk cheese matured in natural caves high in Alps of Lombardy.]

toasted spiced fruit & nut loaf, lavosh, fig marmalade.

* extra course – \$15 * extra glass of wine – \$7