



Sample Menu - **Lazy Sunday lunch**

[Click here for this Sunday's menu](#)

\$79 per person or **\$109** with a glass of wine with each course.

4 tastes for the table to share



Semi-cured Hiramasa **kingfish**,
prawn remoulade with kaffir lime & lemongrass.

Tempura **zucchini flowers** filled with fetta,
watermelon, radish & coriander salad, tamarind vinaigrette.

Warm air-dried wagyu beef **bresaola** rolls
with enoki mushrooms & pickled daikon radish.

Marinated Hervey Bay **scallop** sashimi,
wakame seaweed salad.

10 Mitolo 'Jester' **Vermantino** [McLaren Vale, SA]

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

2012 Bellvale **Pinot Grigio** [Gippsland, Vic.]

or

'Saikyo-yaki' miso baked Japanese **black cod** fillet,
cos & seaweed salad, crustacean bisque sauce.

2009 Lillian Pemberton **Marsanne Roussanne** [Pemberton, WA]

Chinese roasted **duck** breast,
duck leg sausage wrapped in smoky bacon,
panko crumbed black rice & coddled egg croquette,
beetroot leaves, bbq duck sauce.

2011 Gran Sasso **Montepulciano** d'Abruzzo DOC [Ortona, Abruzzo, Italy]

or

Grilled **lamb** cutlet & slow cooked lamb neck,
garlic & parmesan mash, peas, gravy.

2008 Red Edge **Cabernet Sauvignon** [Heathcote, Vic.]

Your own plate of three small desserts

Warm, dark **chocolate** fondant pudding.

Honey poached **quince** & vanilla bean **tartlet**.

Medjool **date ice-cream**.

09 Gapstead '**Mountain Gold**' Late Harvest Semillon [King Valley, Vic]

Monte Coffee or T2 Teas - \$5