



Father's Day 2017

Sunday 3rd September

\$95 per person for 3 courses

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

Click here to [book online via our website](#) or Phone **948 111 77**

[Credit Card details are required to make a booking]

entrees

🍷 Tempura **zucchini flower** with goats' milk feta, tandoori-spiced beetroot, goats' milk yoghurt, toasted nuts, seeds & grains.

Buddha Lo's corn-fed **chicken** & **sweetcorn soup**.

Paradise **prawn** wonton **ravioli**, lobster tom yum bisque, crispy chilli-noodles.

Grilled Black Angus **ox tongue**, puffed beef tendons, yakitori sauce, smoked soya mayonnaise.

Quail ballotine roasted with streaky bacon, polenta, Chinese sausage, charred onions, Tonkatsu barbecue sauce.

Japanese **seafood** trio:

Citrus-cured Ora King **Salmon**, furikake sushi rice.

Balmain **bug tail** & bean curd spring roll.

Smoked **eel chawanmushi** steamed custard.

main courses

🍷 **Mushroom** & caramelised onion sable-tart, Parmesan cream, pickled cocktail onions, truffle-porcini sauce.

White miso-baked **Japanese black cod** fillet, bean curd *inari* steamed with a scallop mousse and cauliflower couscous, Yarra Valley salmon roe, choy sum, kohlrabi, warm rice wine vinaigrette.

Crispy Mooloolaba **garfish** wrapped in potato with a prawn filling, sugar snap peas, baby kipfler, desert lime, vadouvan butter sauce.

Twice-cooked **duck** breast, hoisin sauce, spring onion pancake, daikon, cucumber,

Seared Victorian Black Angus eye fillet of **beef**, slow-braised beef cheek, baby gem lettuce, eggplant, truffle potato croquette.



*** dessert or cheese ***

'la dolce vita'

[Your own **dessert** plate of 3 small tastes]

Chocolate 'cookies & cream' dome.

Warm caramelised Granny Smith apple tart,
macadamia praline, tonka bean ice-cream.

Peanut butter parfait & raspberry jelly shortbread biscuit.

or

Today's Cheese plate

served with toasted fruit & nut loaf, lavosh, fig marmalade.

Nufenen Alpine Cheese [Graubünden, Switzerland]

Cow's milk - Age: 9 months - semi-hard

Papillon Black Label **Roquefort** [Roquefort, France]

Ewe's milk - Age: 4 months - Blue

Tarago River Triple Cream **Brie** [Gippsland, Vic]

Cow's milk - Age: 6 weeks - White Mould

side dishes

all \$9.50

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

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

Fried Royal Blue **potatoes**, five spice salt.