



## Mothers Day 2017

**\$98** per person for 3 courses

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

*\*Credit Card details will be required upon booking to guarantee and secure your reservation.*

### entrees

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Kombu cured Hiramasa **kingfish**, miso taramasalata, radishes, roasted sesame vinaigrette.

- ✦ Tempura **zucchini flowers** with goat's milk fetta, tandoori-spiced beetroot, goats' milk yoghurt, toasted nuts, seeds & grains.

Paradise **prawn** wonton **ravioli**, lobster tom yum sauce, fish floss.

**Quail** ballotine roasted with streaky bacon, filled with chicken mousse & Chinese sausage, variations of corn; kernels, puree & flake.

**Mushroom tortellini**, peas, truffled Parmigiano-Reggiano sauce.

Japanese trio:

Otway Forest Shiitake **chawanmushi** steamed custard.

**Octopus** terrine, smoked eel & potato dumpling, takoyaki garnish.

Wagyu beef **bresaola**, enoki mushrooms, pickled daikon.

### main courses

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- ✦ Pan-fried **Parisienne 'gnocchi'**\*, silverbeet, curried grapes, raisins, slow-cooked egg yolk, cauliflower skordalia.

*\*[made with choux pastry; not potato]*

Saikyo-baked Japanese **black cod** fillet\*, Balmain **bug tail** & bean curd spring roll, charred baby gem lettuce, crustacean-dashi vinaigrette.

*\*[marinated in white miso for 48hours].*

Twice-cooked **duck** breast, Japanese okonomiyaki pancake, choy sum, tonkatsu BBQ sauce.

Pan-fried Cone Bay **barramundi**, spanner crab fritter, broccolini, wild fennel, crustacean bisque sauce.

Victorian Black Angus eye-fillet of **beef**, slow-braised beef cheek, eggplant, potato croquette, 'Mongolian' beef sauce.

### cheese or dessert

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

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

Mandarin curd tartlet with coconut.

Chocolate cake, miso-caramel custard, banana.

Peanut butter parfait, salted caramel popcorn candy.