



8 September 2013

Lazy Sunday lunch

\$75 per person

\$105 with a 140ml glass of wine with each course.

4 tastes for the table to share

Semi-cured Hiramasa **kingfish** sashimi,
prawn remoulade with kaffir lime, shiso sauce.

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

Seared ocean **scallops**, wasabi–avocado 'guacamole'.

Soft-boiled **egg** coated with yuzu curd,
crispy organic **quinoa** salad with hazelnuts & preserved lemon.

2012 Matteo Correggia Roero **Arneis** [Piemonte, Italy]

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Chilli **prawn** wonton **ravioli**, sauteed snow pea tendrils,
Shanghai Worcestershire & prawn oil dressing.

2011 Route du Van '**Gioia Bianco**' [Yarra Valley, Vic]
54% Sauvignon Blanc, 22% Pinot Grigio, 18% Viognier, 6% Chardonnay

or

Crispy skin wild **barramundi** fillet,
dashi broth with Spring Bay mussels, pearl couscous,
soya beans, butternut pumpkin & dill.

2012 Galli Estate 'Artigiano' **Pinot Grigio** [Sunbury, Vic.]

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Red roasted master-stock **quail** ballotine
filled with spicy chicken & 'lup-cheong' sausage,
stir-fried Asian vegetables, miso–corn sauce.

2012 Wickhams Road **Pinot Noir** [Gippsland, Vic.]

or

Braised **veal** shank,
confit kipfler potatoes, roasted heirloom carrots,
curried carrot sauce.

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

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Your own plate of three small desserts

Warm, soft centred, dark **chocolate** fondant.

Honey-glazed **quince**, vanilla mascarpone, caramelised puff pastry.

Chilled white chocolate & raspberry–chilli ripple **parfait**.

2008 Delas Frères '**Muscat de Beaunes de Venise**' [Sth Rhone Valley, France]

Monte Coffee or T2 Teas - \$5