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***Menu 14Feb2021***

***To Begin***

***Tori Kansi***

*Lemongrass ban tostada*

***Entrée***

***Poke la Isla***

*tuna & salmon / tomato young leeks soy gel terrine / edamame /*

*coco-pina colada marshmallow / ponzo soy dressing*

*or*

***Venison Cigarillas Crema***

*smoked venison / rice paper & apple roll / dates red wine puree / sesame chili crème emulsion*

***Cleanser***

***Bubble Jelly Champ***

*fresh summer berries shot champagne*

***Main***

***Pork Tenderloin & Scallops Tonkatsu***

*almond crumbed / seaweed battered / ginger curry pumpkin puree   
soy truffle soba noodles / shiitake mushroom jus*

*or*

***Carve Angus Beef Loin & Polenta Torta***

*cauliflower saffron butter puree / wilted sumac lemon rocket*

*cabernet sauvignon reduction*

*or*

***King Salmon Laksa***

*hoba wrapped cured salmon / cashew nut broccolini / peppered udon spring roll*

*coconut tamarind laksa creamy foam*

***Dessert***

***Sweet Dulce***

*dulcey chocolate & hazelnut heart / caramel butterscotch / doris plum jelly*

*or*

***Chocolate & Berries delight***

*baileys milk chocolate & raspberry / casis anglaise / dacquoise croutons*

***$68.50 / pp***