

# WAQU two course winter lunch menu ( from 02/06/09 to 30/08/09 )

## course 1. amuse

spicy softshell crab taco and pumpkin soup with mushroom foam

(vegetarian options also available)

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## course 2 select one dish from the menu below

OCEAN TROUT	28
baked sake-kasu marinated ocean trout fillet, saikyo miso sauce	
SPATCHCOCK	28
sansho spiced grilled spatchcock, capsicum puree, leaf salad, soy balsamic vinegar	
SEAFOOD ZOSUI	28
japanese style soup risotto with crab meat, prawns, black mussel	
WAGYU BEEF STEAK	33
grilled wagyu beef steak, sherry sauce and yuzu butter sauce with sweet potato gratin	
BARRAMUNDI	33
pan-fried barramundi fillet, takana sauce, shiso leaf puree, potato galette	
PORK BELLY	33
pork belly cooked three way: braised, crispy and spring roll riette, with grilled scampi	
VEGETABLE TEMPURA	24
lightly fried seasonal vegetable tempura	

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## dessert

assorted dessert plate: vanilla cream puff, peach panna cotta and ice cream

7

\*Enjoy a complimentary glass of wine with this two course menu (offer ends 31 July).