

# WAQU seven course menu \$75 PP with matching wine \$123pp

six course menu for \$60pp, with matching wine for \$100pp also available.

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## COURSE 1. CHERRY GAZPACHO

tomato, cherry gazpacho, prosciutto consommé jelly, olive oil powder

*Shochu Margarita*

## COURSE 2. SCALLOP MUSHROOM TERRINE

soba seeds salad, bisque emulsion, pickled celery

*nv De Perriere, Crémant De Bourgogne Brut, Bourgogne, France*

## COURSE 3. SHABU SHABU BEEF

chilled shabu shabu beef, mustard sauce, egg yolk film, quinoa, chickpea, lentil bean, oyster mushroom

*2010 Schwarz, 'Dust Kicker' Chenin Blanc, Barossa Valley SA*

## COURSE 4. CRYSTAL BAY PRAWN "MI-CUIT"

crystal bay prawn cooked rare, crispy potato crust, rich soy sauce, yuzu foam, beetroot daikon balls

*2009 Three Ponds, Verdelho, Hunter Valley NSW*

## COURSE 5.

### PAN FRIED BARRAMUNDI

red wine sauce, cabbage truffle étuver, corn purée, crushed hazelnuts

*2010 Hugh Hamilton, Sangiovese, Merlot, Shiraz, McLaren Vale SA*

or

### PAN FRIED OCEAN TROUT

slightly cured ocean trout, ruby grape fruit chutney, broccoli marinata, green crumble

*2010 Paxton, Shiraz Rosé, McLaren Vale SA*

## COURSE 6.

### ROASTED PORK

roasted pork, ginger lemongrass gastrique, parsely puree, coconuts prosciutto flakes, eschallote confit

*2009 Willow Creek, Pinot Noir, Mornington Peninsula VIC*

or

### SMOKED LAMB

smoked and roasted lamb, harissa sauce, blue cheese sauce, garlic confit, okura, roasted manganji capsicum

*2009 Teusner 'Joshua', Grenache, Mataro, Shiraz, Barossa Valley SA*

## COURSE 7. FRUITS PUNCH + AN-NIN BLANCMANGE

seasonal fruits, mint lime espuma, an-nin blancmange, almond coconuts crumble, sangria gelato

*Choya Umeshu (sweet sake), Japan*