



**18<sup>th</sup> August 2008**

**Japanese seafood plate**

Semi-cured Hiramasa kingfish, prawn remoulade

Petuna ocean trout tataki, Yuzu sauce, Yarra Valley salmon roe

Soy glazed smoked Skipton eel, rice crusted tofu, pickled plum & bonito mayonnaise

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Kobe Cuisine Wagyu striploin (marble score 7) seared with Japanese citrus pepper,

Peking cabbage, leek & bamboo shoot 'konomiyaki',

Teriyaki field mushroom

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Yakitori glazed rice noodle roll with slow braised 1824 oyster blade & miso eggplant,

warm shiso & coriander dressing

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Honey quince clafoutis tart,

lemon yoghurt sorbet

**BEVERAGES**

2005 Wolf Blass Gold Label Sparkling Pinot Chardonnay

2008 Wolf Blass Gold Label Riesling & 2007 Wolf Blass Gold Label Chardonnay

2007 Coldstream Hills Pinot Noir & 2006 Wolf Blass Gold Label Shiraz Viognier

Cascade Green and Cascade Light

Perrier Water

**This menu has been created by  
Brendan McQueen in conjunction with Shared Tables**

