



## **Set Menu/Japanese Western** (non sharing)

\$59.50 / head ~ minimum 12 people

### **Entrés**

Please choose from any 3 of the following (note, every person will get the same entrée).

- Smoked Salmon Plate with capers & onions
  - Sushi
  - Sashimi
  - Yakitori
  - Gyoza dumplings
  - Harumaki (Japanese spring rolls)
- plus
- 3 oysters per person (kilpatrick, with chuka salad marinated seaweed).

### **Mains**

Any 2 of the following

- Fillet steak with potato gratin and seasonal vegetables.
- French lamb cutlets with miso sauce, potato galettes & seasonal vegetables.
- Tasmanian Salmon char-grilled, green tea infused soba noodles, grilled vegetables & sweet potato mash.
- Crispy skin chicken with Cointreau sauce & shallots, potato gratin and runner beans.
- Seafood selection (gold band snapper usually, scallops, and jumbo shrimp) on volcanic rock with béarnaise sauce.
- Gyu Hitori Sukiyaki - finely sliced wagyu steak with assorted vegetables in a cast-iron 'nabe' pot with rice. Seafood version available (fish and prawns), \$3 extra.

### **Desserts & Beverages**

- Trio of icecreams; Green Tea, Ginger and Black Sesame
  - Home made sticky date pudding (optional macha green tea flavour available).
- Choose one of the above for your dessert.
- Triple choc or Macadamia big biscuit available (if someone doesn't want icecream).

### *Vegetarian*

Vegetarian Sukiyaki with agedashi tofu pieces

### *Notes*

- Please confirm final numbers at least 48 hours before. The number you confirm will be the number you are charged for on the night. Also at this time please tell us how many vegetarians if any will be present, and what type of vegetarian (eg vegan or normal ovo-lactarian etc).