

Monday 28 October 2019

rokkbank & co

Canapes

Fromage de tete, tonkatsu

Drunken chicken, ssamjang mayo, spicy peanuts

Sesame prawn toasts

First course

Hiramasa Kingfish, baccala potato fritter, spring peas, yuzu-witlof sauce

Second course

Murray Valley Lamb cutlet, kipfler potato, zucchini, Japanese citrus pepper sauce

served with

Cucumber, hot mint, pickled garlic, sesame oil & fried shallots

Third course

Carrara Wagyu tri tip, king brown mushroom, asparagus spears with abalone sauce

served with

Fried potato wedges, rosemary salt

Dessert

French butter shortbread, double cream, berries & cherry blossom jam

Beverages

Koyomi Highball cocktail

Chateau La Gordonne Rose 2016 en Jeroboam

2018 Tokar Estate Rosé

2017 Tokar Estate Chardonnay

2017 Tokar Estate Tempranillo

2017 Tokar Estate Shiraz

Asahi Super Dry / Asahi Soukai

Coca Cola / Coke No Sugar

Bisleri sparkling water

Lavazza Coffee

**This menu has been created by
Head Chef Brendan McQueen**

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