

2024 MOTHER'S DAY MENU Lunch & Dinner

\$79 PER PERSON, \$20 PER CHILD

Omnivore

Edamame, black sesame, Murray River pink salt (gf, v, vg)
Sushi sashimi deluxe (gfo)
Ceviche nori taco, yuzu, miso (gf)
Karaage Chicken sweet chilli sauce (gf)
Asian broccoli, special soy dressing, fried shallots (gfo, v, vg)
Matcha Yuzu daiquiri cheesecake (v)

Vegetarian

Edamame, black sesame, Murray River pink salt (gf, v, vg)
Mixed vegetable tempura, tentsuyu sauce, matcha salt (v)
Guacamole salad taco (gf, v, vg)
Vegetable Tempeh Sushi Roll (v, vg)
Agedashi tofu, soy kombu glaze, daikon orisha, fresh ginger nori (gf, v, vg)
Hibiscus & Lemon Sorbet (gf, v, vg)

Vegan

Edamame, black sesame, Murray River pink salt (gf, v, vg)
Pan fried veg gyoza VEGAN (v, vg)
Eggplant dengaku, sweet miso, pine nuts, rocket & fennel (gf, v, vg)
Vegetable Tempeh Sushi Roll (v, vg)
Agedashi tofu, soy kombu glaze, daikon orisha, fresh ginger nori (gf, v, vg)
Hibiscus & Lemon Sorbet (gf, v, vg)

Pescatarian

Edamame, black sesame, Murray River pink salt (gf, v, vg)
Sushi sashimi deluxe (gfo)
Yuzu miso nori taco (gf)
Grilled salmon, caramelised miso teriyaki (gf)
Asian broccoli, special soy dressing, fried shallots (gfo, v, vg)
Matcha Yuzu daiquiri cheesecake (v)

Kiddies

Karaage Chicken (gf)
Steamed pork gyoza
French Fries (v, vg)
Steamed Rice (gf, v, vg)
Cookies & Cream ice cream