

## Around the Pacific Rim

### Starters

Grilled Chorizo from Jalisco Region, Mexico, and Brown Lentil Salad	\$108
Three Freshly Shucked Oysters from Moulting Bay, Tasmania ( <i>size 9-10cm</i> ) Served with Sea Salt, Fresh Ground Black Pepper, Lemon and Tabasco Sauce	\$118
Seared Soya Sauce and Sesame Marinated Ahi Tuna, from Australian Coasts Served with Avocado-Mango Salsa and Lime Dressing	\$128
Carpaccio of Red Prawns and Scallops from Hokkaido, Japan Served with Yuzu, Radish, Olive Oil and Rice Cracker	\$128
Yakitori Style Wagyu A3 Beef Skewers from Miyazaki Region, Japan Served with Spring Onion and Sesame Sauce	\$138

### Main Courses

Grilled Ginger Marinated Fillet of Monk Fish from New Zealand Coasts Served with Pickled Zucchini and Wild Rice	\$228
Coriander and Olive Oil Marinated Cod Fish Fillet from Chilean Coasts Served with French Beans and Baby Carrot and Red Chile Mole	\$238
Pistachio Crust Baked Coastal Rack of Lamb from North Waikato, New Zealand Served with New Potatoes, French Beans and Baby Carrot	\$348
Grilled 10oz Black Angus Rib Eye 40 Days Dry Aged from Cape Grim, Tasmania Served with Mashed Potato, Seasonal Vegetable and Salsa Verde	\$368
Garlic Butter Baked Legs of King Crab from Gulf of Alaska (240gr) Served with Fennel and Cucumber Salad	\$398

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**\$68 / Glass    \$340 / Bottle**

**Wither Hills Sauvignon Blanc**, 2016 New Zealand – Wairau Valley, Marlborough

*Aromas of citrus with hints of tropical guava. The palate is refined, opened, with flavors of tropical fruits and the finish is well balanced.*

**Deakin Estate Cabernet Sauvignon**, 2015 Australia - Victoria

*Rich Nose with aromas of cassis and plum. The palate is smooth and full bodied with notes of blackcurrant, sweet spices and hints of chocolate.*