



## *Manecation 4-Course Set Menu*

### *Appetiser*

#### **SALMON TARTAR**

Smoked Aioli, Tempura Anchovy, Yuzu

#### **CRISPY TOFU**

White Miso, Cabbage, Kombu, Radish

#### **BLACKMORE WAGYU TATAKI**

Lotus, Kohlrabi, Ponzu, Smoked Roe

*Super Pils Bavik*

### *Intermediate*

#### **RED LENTIL SOUP**

Chilli, Soy Bean, Mushroom Ravioli

*SKAI IPA*

### *Mains*

#### **RHUG ESTATE LAMB SHOULDER**

Caramelised Cauliflower, Curry Spice

#### **CRAB SPAGHETTINI**

Scallop, Squid Ink Pasta, Caper, Garlic

#### **FREE RANGE CHICKEN**

Maitake Mushroom Tortellini, Bourbon Plum, Soy Peanut

#### **HOUSE SALAD**

#### **HOKKAIDO CORN**

#### **ROASTED MUSHROOMS**

#### **ASPARAGUS**

*Paulaner Lager Pale*

### *Dessert*

#### **CHOCOLATE SPHERE**

Orange Confit, Peta Zeta, Chocolate Ice Cream

#### **AMBER PEACH**

Honeycomb, Cream Fraiche, Honey Mochi, Yoghurt Ice Cream

*SKAI Wheat Beer*

Vegetarian  Vegan **V**

Our team will be happy to assist with any special dietary requirement.