

Mother's Day

MENU

2course-\$68
3course-\$80

Entrée

HOKKAIDO SCALLOPS

home made yuzu ponzu, radish, chives, sesame seed

ROAST BEEF ROSTI

Roast beef Swiss roll with mint leaf, cherry tomato on potato rosti / blinis

Main Course

ROASTED CORN CHICKEN

yuzu honey mustard, garlic oil, golden kimchi & lime

HUON RIVER SALMON FILLET

pan fried salmon with roasted chat potatoes, shallots and asparagus, served with caper cream sauce (gf)

MBS4 GRILLED WAGYU

wagyu sirloin cooked your way

Dessert

RED WINE POACHED PEAR

house made poached pear served with ice cream (v, gf)

RICOTTA GRAND MARNIER CHEESE CAKE