

The Master of Australia food and wine 2003

A la carte menus

Mark Vann at Kokos restaurant

September 9<sup>th</sup> till 13<sup>th</sup>

Appetizers

Fujimama's Tuna Tartar with Yuzu and Goroku Rice Crackers	\$ 18.50
Blue Crab and Asparagus with Sesame Miso Sauce	\$ 19.50
Yakitori Mama's Style with Spicy Rum-Pepper Glaze	\$ 16.50
Steamed Giant Oyster with Shiso and Sake Roasted Tomatoes	\$ 17.00
Saffron Tempura of Sweetbreads and Yabbies with a Sherry reduction Dipping Sauce	\$ 18.50

Main course

Grilled Lamb Rack with a Tamari and Yuzu Reduction and Togarashi Pickled Vegetables	\$ 31.00
Grilled Australian Beef Fillet with Miso Mashed Potatoes and a Pickled Ginger Shiitake Salsa	\$ 35.00
Teppanyaki Duck Breast with Kumquat Compote on a Watercress and Green Tea Soba Noodle Salad	\$ 31.00
Steamed Murray Cod with a Nori-Chardonnay Broth and Spring Vegetables	\$ 34.00
Lobster "Tonkatsu" with Truffle-Miso Sauce, Frisee and Caramelized Endive Salad	\$ 42.00
Barramundi on Crispy Yakisoba Cake with Red Wine Oyster Sauce Reduction and Roasted Shiitake and Leeks	\$ 33.00

Desserts

Green Tea Mousse on a Puffa Puffa Rice Cookie with Azuki Bean Crème Anglaise	\$ 11.00
Frozen Lemon Parfait Brulee with Strawberry Lemon Syrup	\$ 11.00
Black Sesame Panna Cotta with Seasonal Fruits	\$ 11.00
Banana Tempura with Pain Perdu, Vanilla Ice Cream and Caramel Sauce	\$ 11.00

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