Ebisu

Dinner
4 course

Price	$ 65,00
Starter	Seared Beef Tataki Garlic onion dressing, black truffle paste
First mains	New style nigiri trio Seared ora king salmon, tiger prawn, line caught snapper (3pc)
	Ebisu karaage chicken Soy onion dressing, julienne carrot
Second main	Seared duck breast Kina mayo, five spices glaze, shichimi pepper, dried fig
Side	Steamed rice
Dessert	Dark chocolate fondant miso caramel, strawberry sorbet, black sesame sponge, white chocolate soil, raspberry gel, freeze dried mandarin
Drink Match	Whole Menu Match - $45 Louis Bouillot Cremant from Bourgogne (150ml) Marc Bredif Chenin Blanc from Vouvray (100ml) Yalumba Grenache from South Australia (100ml) Warre's 1670 'Warriors Finest' Port
Tc's&C's	Available 5.30pm-7.30pm. Bookings recommended