

Entrée

Sautéed mushrooms, chestnuts & sweet potato with 'Sunny Side up' egg	18
Salmon Sushi plate (Fresh, Grilled & Roll)	21
Ocean Trout Gravlax with Wakame & Cucumber salad	21
White Clams "Sakamushi" style	18
Tempura Prawn skewers, cabbage salad & Bisque dressing	22
Foie gras 'Chawanmushi' with Dashi Broth	19
Terrine of Campagne, apple puree and toasted walnut bread	17
Alaskan king crab two ways (Sumiso Salad & Roasted crab legs)	29

Pasta, Risotto & Soup

Soup du jour	14
Hand made Kishimen noodles & beef ragu	22
Porcini mushroom risotto with roasted quail	24
King Crab pasta with tomato sauce	30

Main

Poisson du jour	28
Hand made Scallop Ravioli with Sauce Rosé	29
Spatchcock en croûte de sel a la Haru (Allow 40 mins)	30
<i>(min. 2 people to include in the 4 course degustation)</i>	
Duck Confit, white beans, parsnip & spinach	34
Braised pork belly, pomme purée and green beans	27
Roasted Angus Beef Fillet with sauce Chasseur	36

4 Course Blancharu Degustation 70

Your choice of an entrée, pasta, main & dessert

7 Course Chef's Degustation 80

A set menu designed to be enjoyed by the entire table

Sides

French fries	6	Salad	8	Green beans	8
--------------	---	-------	---	-------------	---

Dessert

Traditional Crème Brûlée, coffee ice cream	16
Coconut Souffle, Pineapple & Kaffir lime sorbet	16
Chocolate & Almond Tart, Chocolate ice cream	16
Apple tarte fine, Vanilla ice cream (allow 20min.)	16
Cheese (\$6 surcharge for degustation) <i>Manchego, Roquefort blue, Buche d'affinois</i>	22

Single Origin Coffee

Flat white, short black, long black, cappuccino, latte, Macchiato, mocha, hot chocolate	4
--------------------------------------------------------------------------------------------	---

T2 Tea

English breakfast, Earl Grey, Darjeeling, Peppermint, Chamomile, Green Sencha, Madagascan Vanilla	4
------------------------------------------------------------------------------------------------------	---

Dessert Wine

	Bottle	Glass
2006 Tamar Ridge Botrytis Riesling, <i>Tamar Valley, TAS</i>	\$34	\$8
2007 Michele Chiarlo Moscato D'Asti DOCG, <i>Piedmont, IT</i>	\$38	-
2006 Avarus Muscat de Frontignan, <i>Languedoc, FRA (500ml)</i>	\$54	\$8
2002 Château La Rame Sauvignon/Semillon, <i>Bordeaux, FRA</i>	\$56	\$11