

What's on.....

OUR SAKE SELECTION

Shiokawa Cowboy Yamahai Junmai-Gingo Genshu 300ml - \$ 130

A Soft a refreshing sake with a higher alcohol, specially made to accompany Angus and Waguy beef, Ginjo equals premium quality, Yamahai is a traditional method of making sake which creates a more gamy savory flavor.

Seimaibuai 60%, Nihonshu-do +3.5

Shiokawa Fisherman Sokujo Junmai-Gingo Shu 300ml - \$ 130

A fruity Sake with light flavor created to accompany sea food in general crab, shrimp and lobster in particular. Often compared to a high quality white wine. Ginjo equals premium quality.

Seimaibuai 60%, Nihonshu-do -13

Shirataki Josen Mizuno Gotoshi Sparkling 360ml - \$ 125

Creamy nose with green apple, the bubbles gives a light palate feel full of lychee, guava and lemon meringue pie along with surprisingly dry finish. Perfect paring with desserts.

Seimaibuai 60%, Nihonshu-do -40

Shirataki Jozen Mizuno Gotoshi Junmai-Ginjo 300ml - \$ 110

This semi-dry sake gives light strawberry hints on the nose along with crisp green apple tones and the dry nature of the sake really highlight the natural rice flavor on the palate. Perfect partner for Sushi.

Seimaibuai 60%, Nihonshu-do +5

Shirataki Aged Mizuno Gotoshi Jakusei Junmai-Ginjo 300ml - \$ 115

This perfectly balanced sake is full of bright stone fruit mostly peach, nectarine and juicy cherry and a clean mineral finish that is reminiscent of melting snow. Generally matches well with Sashimi and white fish.

Seimaibuai 55%, Nihonshu-do +3

Ginrei Gassan Junmai-Daiginjo 300ml - \$ 145

Daiginjo is the highest classification, it is full bodied sake but Silky on the palate with a solid but gentle body. Goes perfectly with local Lobster.

Seimaibuai 50%, Nihonshu-do +2

CHEF'S TABLE

Welcome to the chef's table at the Shoreline Grill. Please enjoy your sensory experience as our chefs create a myriad of dishes live and untamed.

À LA PLANCHA MENU

served with chef's culinary gift and a chilled noodle salad

TORCH TIGER PRAWNS 150 g 64
 sea farmed jumbo tiger prawns, with miso and mustard custard

MEDIUM TO RAW 180 g 98
 australian tajima wagyu beef striploin & garlic chips with a raw ball of tenderloin tartare with japanese flavours

STRIP & TENDER 180 g 86
 australian "cape grim" angus beef sirloin or tenderloin, sliced with a smoked coffee bean butter

MALDIVIAN LOBSTER TAIL 400 g 120
 free dive local lobster, seared and flambéed in xo brandy and reduced butter milk

SALT BUSH LAMB LOIN 200 g
 75 australian salt bush grazed lamb, baby courgette salad

a - contains alcohol p - contains pork n - contains nuts v - vegetarian
 Prices are in US dollars and are inclusive of service charge and tax

This is included in the Gourmet Plan

CHEF'S TABLE

SCALLOPS

150 g

72

giant hokkaido scallop, topped with whipped pernod butter

CHEF'S CATCH

200 g

48 fresh local line caught, caramelised tahitian lime

CENTRE CUT SALMON

200 g 64

sea harvest tasmanian salmon, caviar dressing

SQUID

200 g 47 scored squid, lime salt and green pepper seasoned

CHICKEN

150 g 54

corn fed free range, my thai style

PLANCHA EXTRAS

\$ 14

plancha mixed vegetables & herbs
 sautéed trio potato in truffle butter
 shiraz wine polenta cake
 erinji mushroom "yakitori style"

asparagus & crispy eshallots
 fresh mushroom & mushroom powder
 asian greens, tofu & black bean
 wing beans & chopped egg omelette

PLANCHA SAUCES | served with all above plancha items

olive oil spice mix, ^aapple soyadip, ^blime and ^clemon grass pickle

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TEPPANYAKI TRADITION

SEAFOOD SET
person

190 per

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms
tasmanian salmon, tiger prawns & hokkaido scallops served with
teppanyaki vegetables,

japanese pickle, sauces and fried rice
exotic spiced fruits, kaffir lime ice granite

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TEPPANYAKI TRADITION

MEAT SET
per person

220

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms

your choice of australian "cape grim" angus sirloin or tenderloin served with teppanyaki vegetables, japanese pickle, sauces and fried rice exotic spiced fruits, kaffir lime ice granite

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TEPPANYAKI TRADITION

LOBSTER SET
person

255 per

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms

half coral lobster, daily catch fish, tiger prawns, scallop, squid served with Teppanyaki vegetables, Japanese pickle, sauces and fried rice

exotic spiced fruits, kaffir lime ice granite

a - contains alcohol p - contains pork n - contains nuts v - vegetarian
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