

# MODE

kitchen & bar

Mother's Day 9<sup>th</sup> May 2021

*3 Courses \$100 p.p*

## Entrée

Half dozen Sydney rocks oysters, eschallot  
& ponzu vinaigrette, lemon & lime

Zucchini flowers, wood roasted buffalo ricotta,  
white truffle & fresh peas

**Baby cucumber**, ajo blanco sauce, grape &  
toasted almond

Blue fin tuna, tartare, witlof, nashi pear  
avocado & wakame

King prawns, grilled, chick peas, paprika, sea  
succulents, lime

Berkshire pork terrine, fennel, plums,  
pistachio, mustard, grilled focaccia

## Mains

Risotto Acquerello, red beetroot, Gorgonzola  
cheese, roasted hazelnut

Spaghettoni, fresh tomato, garlic, basil,  
Moreton Bay bugs, bisque

Glacier 51 toothfish, pan roasted fillet,  
Brussels sprouts, celeriac & pine nuts

Duck breast, dry aged & roasted, radicchio,  
pomegranate, raspberry, orange sauce

Wagyu cheek, slow cooked & grilled, mash  
potato, red cabbage, chestnut

Black Angus Tenderloin, grilled, porcini  
puree, veal jus, king brown, kale

## Sides (1 side every 2 guests)

Iceberg salad, roasted sesame dressing,  
furikake

Pumpkin, wood roasted, pepitas seed,  
almond butter

Tasmanian potato, crispy sebago potato,  
rosemary

Cauliflower, wood roasted, truffle emulsion,  
piedmont hazelnut

Garden Salad, cherry tomatoes, Cabernet  
vinaigrette

## Desserts

Mum's Rose tart, raspberry Chantilly, almond  
frangipane, lychee, rose water

Gin Baba' Archie Rose Gin, fresh figs,  
Vanilla cream

Frozen Pavlova coconut meringue, passionfruit,  
mango & coconut sorbet

Cheese Plate, seasonal condiments,  
fresh fruit, crispy flatbread

## Mode Signatures (not included)

Siberian Caviar, Vol au vent, stracciatella,  
broccolini, lemon 20 each

1kg T-Bone Steak, grilled, grass-fed, 3 weeks dry  
aged, horseradish cream 120