

What's on.....

OUR SAKE SELECTION

<p>Shiokawa Cowboy Yamahai Junmai-Gingo Genshu 300ml a soft a refreshing sake with a higher alcohol, specially made to accompany angus and wagyu beef, ginjo equals premium quality, yamahai is a traditional method of making sake which creates a more gamy savoury flavour. seimaibuai 60%, nihonshu-do +3.5</p>	80
<p>Shiokawa Fisherman Sokujo Junmai-Gingo Shu 300ml a fruity sake with light flavour created to accompany seafood 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</p>	80
<p>Shirataki Minatoya Tosuke Junmai-Daiginjo 630ml this elegant junmai daiginjo is full of apples such as gala and macintosh with a slight earthy quality. the mid-palate shows apricot, peach and rose water with a clean dry finish. seimaibuai 50% , nihonshu-do -40</p>	110
<p>Shirataki Aged Mizuno Gotoshi Jakusei Junmai-Ginjo 300ml 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</p>	68
<p>Ginrei Gassan Junmai-Daiginjo 300ml 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</p>	90

Prices are in US dollars and are subject to 17% government tax and 10% service charge
These items are not included in the gourmet plan

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

TORCH TIGER PRAWNS 150g sf g	65
sea farmed jumbo tiger prawns, with miso and mustard custard	
MEDIUM TO RAW 180g g d a	100
tajima wagyu beef striploin & garlic chips with a raw ball of tenderloin tartare with japanese flavours	
STRIP & TENDER 180g	100
tajima wagyu beef striploin or tenderloin, sliced with selection of sauce from the chef	
SALT BUSH LAMB LOIN 200g g	77
New Zealand salt bush grazed lamb, baby courgette salad	

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy
v – vegetarian |  – vegan |  – sustainable

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CHEF'S TABLE

SCALLOPS 150g sf a g	74
giant hokkaido scallop, topped with whipped pernod butter	
CHEF'S CATCH 200g sf g 	50
fresh local line caught, caramelised tahitian lime	
CENTER CUT SALMON 200g sf	65
sea harvest tasmanian salmon, caviar dressing	
SQUID 200g sf	48
scored squid, lime salt and green pepper seasoned	
CHICKEN 150g sp	55
corn fed free range, my thai style	
PLANCHA EXTRAS	13
plancha mixed vegetables & herbs	asparagus & crispy shallots
sautéed potato in truffle butter	fresh mushrooms
asian greens, tofu	erinji mushroom "yakitori style"
PLANCHA SAUCES served with all above plancha items	
olive oil spice mix, apple soya dip, lime and lemon grass pickle	

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TEPPANYAKI TRADITION

SEAFOOD SET |sf|g|a|

173 per person

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 fruits, passion fruit sorbet

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TEPPANYAKI TRADITION

MEAT SET | g | sf |

200 per person

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 fruits, passion fruit sorbet

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TEPPANYAKI TRADITION

LOBSTER SET | sf | g | a | 

230 per person

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 fruits, passion fruit sorbet

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v – vegetarian |  – vegan |  – sustainable

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