

Sample Set Menu

Entree options

Seared Atlantic salmon fillet, crisp fennel and baby cress salad, orange and vanilla bean emulsion

Seared Queensland scallops with grilled pear, mint, basil and herb salad with lemon, lime and honey macadamia dressing

Rannoch farm roasted quail, broad bean and walnut fricassee, lemon and walnut oil vinaigrette

Herbed yellow fin tuna niçoise salad with quail egg and bush tomato aioli

Grilled tiger prawns with preserved lemon, asparagus and cous cous salad and tamarillo vinaigrette

Main options

Baby barramundi on southern gold potatoes, asparagus, spinach, snow peas with lemon aspen, yellow pepper, mango, ruby grapefruit and McLaren Vale verjuice

Moreton bay bug tail served al a meuniere with a salad of heirloom tomatoes and snow pea tendrils

Rabbit and pistachio nut terrine, served with cornichons, braised baby vegetables, white truffle dressing and a quandong and sherry vinegar jelly

Organic rack of lamb seared and served with sweet roasted peaches, warm salad of red peppers and zucchini ribbons with a dark cherry jus

Dessert options

Rhubarb and clotted cream pie on raspberry, apple and vanilla coulis

Finger lime curd tart on citrus salad with double cream, raspberry and cherry coulis

Poached stone fruit served with an apricot and anisata coulis, orange and quandong sorbet

After Dinner

Hand made petit fours, tea and coffee (this option by arrangement only)

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tukka

advanced australian fare