

# Korean Degustation

FRIDAY 23RD FEB | 5 COURSES | \$65 PP

## Starters

Tempura Shishito Pepper served with a Korean mayonnaise.

Spicy Gochujang Black Bean Ball

Toasted walnut, black bean and chia seed balls glazed with a blend of fermented chilli and soy beans.

Korean ground beef egg roll

Sweet and gingery soft beef centre with carrot stick and a hint of slaw.

WINE: Driftwood Oceania Sparkling Brut

## Entrée

Light and crispy fish cake served with a horseradish creme fraiche and a side of Korean baby zucchini fritters.

WINE: Driftwood The Collection Classic White Semillon Sauvignon Blanc

## Mains

Creamy Kimchi Butter Roasted Barramundi

Served with fresh spring asparagus drizzled with a Gochujang sauce, Korean red chilli pepper paste.

WINE: Driftwood Oceania Reserve Chardonnay

Apple Infused Korean Pork Lettuce Wraps

Served with sweet and spicy Korean style potatoes - caramelised potatoes braised with garlic, red pepper flakes, soy sauce and brown sugar.

WINE: Driftwood Artifacts Shiraz

## Dessert

Hot Korean walnut pancakes

Served with a refreshing black sesame ice cream.

WINE: Driftwood Cane Cut Sauvignon Blanc Semillon