



Yellowtail @ Home Lockdown Asian Menu 3.0

**‘Korean BBQ’**

Our modern Asian inspired ‘Finish at home’ Banquet Series

Korean-style yellowfin tuna tartare with soy-cured egg yolk and crackers

Slow-cooked Junee lamb shoulder ‘Bo Ssam’ with herbs, condiments and lettuce wraps

Cabbage and spring onion pancake with Korean BBQ sauce

Steamed rice with seaweed, sesame and chilli

‘Yatsik’ pudding with chestnuts, jujube and pinenuts

**Beverage Package Option**

2x 200ml bottles of Moore’s Distiller’s Cut Marmalade Gimlet (makes 4)

2x 200ml bottles of mystery Moore’s Roots & Leaves Cocktail (makes 2)

1x Free mystery bottle of wine from our collection

Proudly prepared for you by Yellowtail Restaurant **Saturday September 11**

Asian Banquet \$120 for 2      Beverage Package \$100

## Preparation Instructions

Pre-heat oven to 200c. Lamb **1** and pancake **2** directly into oven for 10 minutes. Mix diced tuna **2** with carrot, spring onion and wombok **3** and sesame dressing serve in a bowl with egg yolk on top. Break yolk and mix through. Take crackers **4** and top with tuna. This can be done as little ‘canapes’ or just dig in!

While you snack on your tuna, you can turn the lamb, and cook another 10 minutes. Heat the rice **5** in the microwave for 2 minutes, top with seaweed mix **6**. Turn pancake out and top with Korean bbq sauce and mayo **7**

Place lamb on a plate and surround with lettuce and herbs **7** and various condiments including Jang sauce **8** shallot and ginger salsa **9** and kim chi **10** Pull off a small amount of lamb, stuff into a lettuce leaf with herbs and desired sauce and condiments, wrap and eat!

Heat rice pudding **11** in microwave for 1 minute. It doesn’t have to be super-hot, warm or room temperature is fine. Serve with double cream **12**