

# The Taste of Argyle



## Set Menu

*3 - Course Choice Dinner Menu starting from \$75 per person*

### On Arrival

***House-made lotus root chips.*** *Vegan. GF*

***Edamame with sea salt.*** *Vegan. GF*

### Entrées

***Agedashi Tofu***, deep fry tofu, tempura sauce, tosaka seaweed, spring onion. *VO. GF*

***Mizuna Salad***, mixed salad, cherry tomato, cucumber, house-made ponzu dressing. *Vegan. GFO*

***Kushiyaki Plate***, grilled skewers, gyu-yaki (Angus steak), yakitori and shiitake mushroom. *+\$15 GFO*

***Sashimi & Nigiri Sushi Plate***, selection fish of the day, nigiri sushi, wasabi, pickle ginger. *+\$20 GFO*

### Main Course

***Vegan Udon***, stir fry udon noodles, assorted vegetables, garlic, spring onion. *Vegan*

***Vegan Sushi***, 6pcs maki sushi roll, guacamole, inari, carrot, cucumber, pickled radish. *Vegan. GFO*

***Argyle Ma-po Tofu***, mozzarella cheese, beef mince, house-made spicy ma-po sauce.

***Teriyaki Chicken***, grilled chicken thigh with teriyaki sauce, assorted vegetables, spring onion. *GFO*

***Beef Curry Miso***, slow cooked diced Angus sirloin with miso, Japanese curry, potato, carrot, onion. *+\$15*

***Black Cod Miso 130g***, Miso marinated toothfish, pan seared broccolini, Japanese steam rice. *+\$20 GF*

***Signature Ox Tongue Miso***, premium Angus Ox tongue with miso glaze, Japanese steam rice. *+\$20*

### Dessert

Strawberry sorbet with berries. *Vegan. GF*

Black sesame ice cream with red bean Daifuku,

Matcha ice cream with matcha cheesecake.

*Please notify our friendly staff of all dietary requirements and allergies.*

*VO= Vegan Option   GF=Gluten free   GFO= Gluten free options*