

Valentine's Day

\$95 per person, with a flute of Piper Heidsieck on arrival

SHARED PLATE

smoked duck breast tostada, blood orange, bordelaise glaze
blue swimmer crab remoulade, celery, fennel, dill & lime aioli on black ash lavosh
beef tataki, black sesame seed crisps, Japanese slaw, wasabi crème ^{GF}
St Helens oyster, fresh raspberry, crème de framboise ^{GF}
*vegetarian shared plate option available, please notify us in advance

ENTREE

[choice of]

crispy pork belly, fig mousse, green apple & papaya salad ^{GF}
chilled king prawn cocktail, avocado puree, lime & spiced tomato aioli ^{GF}
zucchini flowers stuffed with ricotta, spinach & pecans, served
with truss tomato & gorgonzola crema ^V

MAIN COURSE

[choice of]

aged Black Angus eye fillet, potato fondant, pearl onion puree,
roasted spring greens, bone marrow jus ^{GF}
sous vide lemongrass chicken breast, crème chèvre croquette,
chilli lemon jam, puffed quinoa micro salad ^{GF}
crispy skin Tasmanian salmon fillet, shaved fennel, radicchio,
segmented blood orange, verjuice vinaigrette ^{GF}
heirloom beetroot & goats curd ravioli with burnt butter sage & walnut ^V

SHARED PETIT FOUR

hazelnut dusted chocolate & frangelico truffles ^{GF}
fresh strawberry coated white & milk chocolate ganache ^{GF}
lemon myrtle meringue tartlet
raspberry & vanilla mascarpone cheese cake

GF - gluten free | V - vegetarian