



# Valentine's Day

## 3-Course Dinner Menu | \$89pp

### *entrees*

#### **sous-vide quail**

almond foam, foie gras, fresh and dried grapes, fig reduction

*\*please note our foie gras is pasteurised and ethically produced*

#### **swordfish carpaccio** *GFO/DF*

seared scallops, preserved lemon, black garlic and fried shallot

#### **ashed goat's cheese**

compressed celery, apple, candied walnut, blue cheese crumb

### *mains*

#### **pan-seared barramundi** *GF/DF*

classic nicoise salad, saffron aioli

#### **chargrilled eye fillet** *GF*

200g fillet, potato dauphinoise, mushroom pate, shallot crumb, smoked onion, red wine jus

#### **gnocchi** *DFO*

root vegetables, kale, garlic, parmesan milk skin

#### **smoked duck breast** *GFO/DF*

beetroot foam, puffed grains, braised endive

### *desserts*

#### **chocolate and orange eclair**

sweet and salty coffee crumb, coffee ice cream and dehydrated orange

#### **strawberry cheesecake**

pistachio praline, fresh and macerated strawberries

#### **white chocolate and fresh raspberry mille feuille**

white chocolate crumble, raspberry gel

#### **pina colada** *GF/DF*

char-grilled pineapple, coconut lime sorbet, pineapple sorbet, white rum foam

GF=GLUTEN FREE

DF= DAIRY FREE

GFO= OPTIONAL GLUTEN FREE

DFO= OPTIONAL DAIRY FREE