



Valentines Day

3 Course Menu \$79pp

entrees

seared scallops *

watercress puree, fresh radish, lemon gel, garlic crumb, charcoal buerre noisette

pork textures gf

confit pork belly, pork blood pudding, puffed pork skin, pickled pear, citrus & parsley dressing

braised leek gf/v/+

cashew milk & crumbs, smoked eggplant chips, charred zucchini, ricotta stuffing

mains

swordfish gf/+

sumac yoghurt, apple, salted hazelnut toffee, tarragon

double smoked lamb gf/+

lamb rump, glazed baby beetroots, pickled onion, sheep yoghurt, puffed quinoa

gnocchi nicoise v/+

pan fried potato gnocchi, heirloom tomatoes, green beans, olives, soft egg

chargrilled rump cap gf/+

caramelized onion puree, charred & pickled brussels sprouts, smoked chat potatoes, beef jus

desserts & cheese

earl grey panna cotta gf

plum gel, white chocolate snow, yoghurt tuiles

chocolate & rose mousse +

dehydrated chocolate sponge, rose textures, chocolate soil

french brie +

poached figs, pedro ximenez glaze, crispy basil, lavosh

GF = GLUTEN FREE

DF = DAIRY FREE

* OPTIONAL GLUTEN FREE

+ OPTIONAL DAIRY FREE