

valentine's day

\$110 pp

ENTRÉE

Natural Oysters (gf)

3 freshly shucked oysters, Japanese vinaigrette, salmon roe

Spiced Butter Glazed Quail (gf)

Asian salad with sweet coconut dressing, chickpea purée

Ricotta Gnocchi (v)

carrot purée, carrot crisp, fried sage, parmigiano

Truffle Mushroom Bao (v)

truffle mayonnaise, marinated mushroom, roquette

MAIN

Grilled Swordfish (gf)

Nduja crumb, asparagus mousse, warm potato salad,
pico de gallo, green foam

300g MSA Rump (gf)

mushroom ragout, pavé potato, broccoli floret,
truss cherry tomatoes, jus

Crab Bisque Pasta

burnt butter prawns, spaghetti, parmigiano, chilli,
petite herbs

Sugo Eggplant (v,h,gf)

lentil dhal, crispy basil, bocconcini

DESSERT

White Chocolate Tart (v,h)

raspberry gel, pineapple crisp, chocolate soil,
caramel gelato

Strawberries and Cream Cake (v,h)

strawberry cake, mascarpone cream, berry coulis,
wedding biscuit crumb, lemon sorbet, green dust

Australian Cheese Plate to Share (v,h,gf on request)

selection of Australian hard and soft cheese, lavosh,
water crackers, quince paste, honey, muscatels,
candied walnuts