



VALENTINE'S DAY

\$85 PER PERSON 4 COURSE MENU

INCLUDES TAP BEER OR A GLASS OF SPARKLING WINE ON ARRIVAL

TO START

Betel leaf, salt & pepper tofu, peanut sauce (df, v, vg, n)
Charred scallops, miso & seaweed tapenade (gf, df)

SMALLS SELECT ONE

Roasted baby beetroot, whipped smoked ricotta, pickled lentils,
pepita dukkah (gf, v)
Salmon pastrami, beetroot relish, crème fraîche, caper & herb salad (gf)
Seared wallaby, watercress, sea weed, black garlic & almond cream (n)

MAINS SELECT ONE

Porchini mushroom risotto, pickled oyster mushrooms, basil oil (v)
Moreton Bay bugs, charred greens & XO butter (gf)
P orchetta, smoked parsnip purée, beetroot & apple salad,
fennel granola, mustard jus

DESSERT TO SHARE

Caramel brûlée, white chocolate & milk crumb, passion fruit (gf, v)
Chocolate mousse, raspberry curd, hazelnut crunch, chocolate tuile (n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Menu subject to change due to season & availability

Vegan options available upon request

All payments made via AMEX will incur a 2% service charge