



## VALENTINE'S DINNER

**\$130\* PER PERSON**

**4 COURSE MENU**

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**INCLUDES A GLASS OF SPARKLING WINE ON ARRIVAL**

### TO START

Betel leaf, salt & pepper tofu, peanut sauce (df, vg, n)

Charred scallops, miso & seaweed tapenade (gf, df)

### SMALLS

Roasted baby beetroots, whipped smoked ricotta, pickled lentils, pepita dukkah (gf, v - can be vg)

BBQ octopus, adobo, charred corn salsa & lime (gf, df)

Chicken liver parfait, berries, seeds & chicken skins (n)

### MAINS

Maple glazed roasted pumpkin, eggplant purée, mixed grains, pomegranate & mint (gf, df, vg)

Moreton Bay bugs, charred greens & XO butter (gf)

Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola & mustard jus

Coffee rubbed brisket, zucchini & apple salad, macadamias, chimichurri (gf, df, n)

### DESSERT

Coconut custard, raspberry curd, berries, white chocolate & sesame crumb (gf, df, vg)

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)

**UPGRADE YOUR DINING EXPERIENCE WITH  
MATCHING WINE FOR EACH COURSE - \$60\* PER PERSON**

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please advise of dietary requirements at least 7 days prior to your booking.

Bookings are essential and pre-payment is required.

\*Booking fee applies to tickets purchased.