



## VALENTINE'S DAY

**\$85 PER PERSON 4 COURSE MENU**

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**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,  
pépita 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, roasted coconut crumb, chocolate tuile (gf, v)

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