



VALENTINE'S DAY
\$99 PER PERSON 4 COURSE MENU

INCLUDES A COCKTAIL ON ARRIVAL

TO START

Oysters, citrus, Farm ginger vinaigrette (gf, df)

Lion's mane mushroom, sprouts, smoked olive oil (gf, vg)

SMALLS

Raw fish, burnt cucumber, buttermilk, Farm ginger, buckwheat (gf)

Kangaroo tataki, Davidson plum, macadamia miso, spent sourdough (df, n)

The Farm vegetable plate, 'raw, pickled & fermented',
whipped greens hummus, crispy leaves (gf, df, vg)

MAINS

XO Bugs, charred greens, citrus (gf, df)

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs,
spent citrus vinaigrette (gf, df, vg, n)

Brooklet Springs twice cooked chicken, smoked eggplant,
malted barley, chermoula (df)

Gooralie pork rack, sweet & sour beets, fennel, black garlic, shallot (gf, df)

SIDE

Salad leaves, lemon dressing, hemp seed, macadamia (gf, df, vg, n)

DESSERT

Pavlova, pink champagne finger lime, berries, Davidson plum,
cinnamon myrtle (gf, df, vg)

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note there is a card surcharge of 0.9% for all card types