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## **VALENTINE'S DAY MENU**

**\$110 PER PERSON**

### **SNACKS ON ARRIVAL**

Hash brown, whipped ricotta, chive (gf, v)

Kingfish tartare, macadamia, seaweed crisp (gf, df, n)

### **ENTREE (SELECT ONE)**

Stracciatella, peach, basil oil, toasted seeds (gf, v)

Scallops, miso butter, finger lime (gf)

Slow roasted beetroot, citrus, sesame (gf, df, v, vg)

Venison carpaccio, radish, lemon myrtle, Davidson plum (gf)

### **BIGS (SELECT ONE)**

Coal roasted market fish, charred eggplant, smoked corn, pickled grapes (gf, df)

Pepper crusted beef rump cap, sweet & sour onions, jus (gf, df)

Roasted pork rack, stone fruit, mustard (gf, df)

Charred zucchini risotto, shaved fennel, pepita pesto (gf, df, v, vg)

### **SIDES TO SHARE**

Roasted Farm vegetables, wilted greens (gf, df, v, vg)

### **DESSERT (SELECT ONE)**

Chocolate parfait, brownie, strawberry (gf, n)

Eton mess, coconut, passionfruit, finger lime sherbet (gf, df, v, vg)

**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..

\*All card payments will incur a 1.5% booking fee.