

VALENTINE'S DAY MENU

Brisbane | \$175 per person | Glass of sparkling on arrival

SNACKS ON ARRIVAL

Freshly shucked oysters, champagne & cucumber granita (gf, df)

Potato bread, caviar, crème fraîche, chives

Ducks XO cauliflower, coconut, pineapple, (gf, df, vg)

SMALLS (SELECT ONE)

Scallops, burnt leek, miso butter (gf)

Venison tataki, smoked blueberries, macadamias (gf, df, n)

Fermented chilli & miso roasted eggplant, capsicum ketchup, peanut crumble, pickled chilli & radish (df, gf, vg, n)

BIGS (SELECT ONE)

Steamed baby grouper, citrus tapenade, ginger, shallots, sesame, chilli oil (gf, df)

Grilled pork cutlet, charred spring onion, jerk seasoning, blackened pineapple salsa (gf, df)

Wood grilled broccolini & cabbage, pistachio romesco, nasturtium (gf, df, vg, n)

SIDE

Cos, marinated zucchini, eschallots, citrus dressing, pepita pangrattato (gf, df, vg)

DESSERT (SELECT ONE)

Dark chocolate mousse, passionfruit, sea salt meringue (gf, v)

Strawberry & lemon myrtle whipped cheesecake, macadamia crumble (gf, v, n)

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, macadamia (gf, df, vg, n)