

# VALENTINE'S DAY MENU

Brisbane | \$175 per person

## SNACKS ON ARRIVAL - GLASS OF SPARKLING

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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)

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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)

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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

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

## DESSERT (SELECT ONE)

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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)

**UPGRADE YOUR DINING EXPERIENCE WITH MATCHING BEVERAGES FOR EACH COURSE | \$80 PER PERSON**