

# VALENTINE'S DAY MENU

Byron Bay | \$95 per person

## SNACKS ON ARRIVAL

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Fire roasted lobster tail, cucumber, shallot, betel leaf (gf, df, v)

Vegan option – Fire roasted eggplant, cucumber, shallot, betel leaf (gf, df, v, vg)

## SMALLS (SELECT ONE)

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Fermented potato focaccia, whipped ricotta, smoked tomato, pickled onion

Venison tartare, scorched blueberries, cured Oliver's hen egg yolk, squid ink crisp (gf,df)

## BIGS (SELECT ONE)

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Pan seared kingfish, charred cucumber, lemon and herb beurre blanc, trout roe (gf)

Roasted pork rack, late season stone fruit, charred herb salsa, jus gras (gf, df)

Polenta gnocchi, charred corn, leek, shaved zucchini, gremolata (gf, df, v, vg)

## SIDE

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Farm leaves, shaved fennel (v, vg)

## DESSERT (SELECT ONE)

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Chocolate fondant, strawberry and lemon balm sorbet