

Valentines Day

Set Dinner Menu \$75 Per Head

A glass of Bubbles on arrival!

Amuse bouche: (canapé)

Green Apple, Goats cream, honey

ENTRÉE

Lightly Cured Scallop Carpaccio, Yuzu & Olive Oil

Local spanner Crab, Lime Caviar, Puff Rice

or

Beef Tataki, Harissa, Cured Egg Yolk, Dried Capers,

House Candied Tomatoes

MAINS

Poached Swordfish, Nori, Bearnaise, Olive Oil, Kipfler potato

or

Pressed Lamb Shoulder, Pistachio, Grilled Asparagus,

Yoghurt Condiment

DESSERTS

Budino al riso (Rice pudding), Vanilla Glazed Strawberries,

Caramelized white chocolate Basil Oil

or

Chocolate Mousse, Salted Caramel Chips, Candied Praline

CALL NOW TO RESERVE YOUR TABLE - 07 5444 1300