



VALENTINE'S DAY MENU 2020

\$75pp

TO START - a choice of:

Gazpacho soup, thyme & lemon poached prawns, ciabatta crostini

Citrus ceviche: fresh market seafood, lime & rice wine vinegar, Vietnamese mint, radish, cucumber, green apple, gomazio

Heirloom tomato & mozzarella salad, tomato fondue, fresh basil, olive crumb

Duck liver parfait, poached pear, date paste, toasted sourdough

MAINS - a choice of:

Pan-seared fish of the day, cauliflower purée, rustic croutons, roasted cauliflower and edamame salad, romesco sauce, crispy capers, yuzu oil

Angus beef fillet, sweet onion pavé, cavolo nero, pickled oyster mushrooms, blackberry jus, fresh herbs

Crispy pork belly, duck fat roasted potato, piperade, Drunken Nanny lemon goat cheese

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Mains served with an Israeli couscous salad of dried figs, apricot, drunken raisins, herbs, pomegranate and spice-roasted dukkah

DESSERT - to share:

Selection of petit fours, and cheeses