

VALENTINE'S DAY

THREE COURSE SET MENU - \$89 PER PERSON

ENTRÉE

Beetroot Cured Kingfish **GF**

Pickled plum, poppy seeds, smoked crème fraîche, basil

Heirloom Tomatoes **GFO**

Yellow peaches, black quinoa, eggplant cream, sourdough, balsamic

Linley Valley Pork Belly **GF**

Miso roast cabbage, bacon jam, puffed rice, baked apple

MAIN

Ricotta & Roast Onion Gnocchi **V**

Burst tomatoes, olive, zucchini, smoked almonds, onion jus

Chargrilled Chicken Breast **GFO**

Harissa roast carrots, grains, pomegranate, mint, whipped feta

Barramundi Fillet **GF**

Caramelised cauliflower, smoked mussels, buckwheat & beetroot, caper dressing

Grain-fed Scotch Fillet **GF**

Buttermilk potato puree, charred spinach, pickled shallots, bone marrow butter

DESSERT

"Heart of Cream" **GF**

Stone fruit, roast strawberries, white chocolate, raspberry sorbet

Frozen Peanut Butter Mousse **GF**

Salted chocolate ganache, roasted pineapple, torched meringue, caramel crisp

ADD ANY SIDES

Skinny Chips - Rosemary & garlic salt, roasted chilli aioli **GF**

\$8

Roasted Sweet Potato - Goat's milk yoghurt, harissa, pepitas, brown butter **GF**

\$9.5

Pan Roasted Broccoli - Anchovy & garlic dressing, lemon, potato crisp **GFO**

\$9.5

ADD OYSTERS

Six for \$22



with Champagne & Cucumber Vinaigrette **GF**