

**VALENTINE'S DAY MENU**  
**THURSDAY 14<sup>TH</sup> FEBRUARY 2019**

**ENTRÉE**

**Linley Valley Pork Belly** **GFO**

caramelised peach, verjuice onion, puffed grains, smoked pumpkin

**Ox Heart Tomato Salad** **GFO / V**

Jersey milk ricotta, sweet + sour beetroot, garlic croutons, basil, sherry vinaigrette

**Salmon Tartare** **GF**

moroccan eggplant, herb salad, soused cucumber, potato crisp, bottarga

**MAIN**

**Grain-fed Scotch Fillet, 280g** **GF**

butter roast kipfler potatoes, charred mushrooms, red wine butter

**Cone Bay Barramundi Fillet** **GFO**

eggplant + pine nut caponata, spinach, fennel cream, aged balsamic

**Marinated Chicken Breast** **GFO**

soft polenta, charred carrots, toasted farro, ricotta, chimichurri

**Goats Cheese Tortellini** **V**

shaved zucchini, radicchio, brown butter, cured egg yolk, hazelnuts

**DESSERT**

**"The Heart of Cream"** **GF**

vanilla plum, roast white chocolate, strawberries, raspberry sorbet

**Dark Chocolate Delice Tart**

mascarpone ice cream, roasted cherries, smoked almond honey comb

**OYSTERS**

Add Fresh Oysters to your menu,  
served with verjuice + basil vinaigrette



**Six for \$22    Twelve for \$44**

**Additional sides** - you may order a selection of additional sides for your table.

Bowl of Chips Oregano salt, preserved lemon mayonnaise \$7.50

Charred Broccoli chilli, Green anchovy dressing, sunflower seeds, pangratatto (GFO/V) \$9.50

Watermelon + Tomato Salad buffalo mozzarella, mint, spring onion, aged balsamic (GF/V) \$8.50