

V a l e n t i n e ' s D a y M e n u

Monday 14th February 2022

\$125 per person

AMUSE BOUCHE

Spiced baby beetroot, pumpkin gel, smoked house made ricotta GF

Cured seared king salmon, avocado mousse, wild rice cracker GF DF

E n t r é e

Yellowfin tuna, citrus and macadamia honey glaze, compressed cucumber, dill, fig, mint (gf, df)

Pan seared scallops, apple foam, boudin noir sausage, endive (gf)

*Heritage cauliflower, green queen's olives, fermented kombu vinaigrette, white anchovy,
black sesame buffalo yoghurt (gf)*

Bangalow spiced pork belly, mushroom consommé, chestnut puree, braised kale, crispy eschalot (gf)

M a i n s

Market fish, toasted fennel and miso puree, zucchini flower, ginger crisps, dill and lemon olive oil (gf)

Chargrilled eye fillet, truffle eggplant purée, confit king brown mushroom, baby beets, red wine jus

*Pan fried corn-fed chicken breast, broccoli and cauliflower rice, pumpkin mascarpone,
pomegranate glaze, chicken jus*

Sweetcorn risotto, caramelised brussel sprout, chives buffalo curd, toasted macadamia snow (gf)

D e s s e r t

Valrhona chocolate mousse, salted caramel, feuilletine, compressed pear

Pavlova, lychee gel, pistachio chantilly, raspberry sorbet

A selection of three cheeses served w/ fresh pear, fig jam, muscatels, housemade lavosh

*Berry's creek riverine blue, victoria, australia
Pyengana aged cheddar, tasmania
Tin tin buffalo milk washed rind, south australia*

Selection of house made sorbets, mixed berries, chocolate pencil tuille (df)