

Valentine's Day

Wednesday 14th February 2024

Set menu price \$130pp

ENTRÉE

Woodford reserve & treacle cured salmon, pickled zucchini, bourbon glaze emulsion, black radish, dill oil *(df)*

Pan seared scallops, persimmon coulis, crispy spinach, chestnut puree, finger lime *(gf)*

Roasted heritage beets, burrata, chive & beet puree, walnut honey crumb, espelette pepper *(gf)*

Crispy skin berkshire pork belly, apple puree, boudin noir, spiced plum, madeira jus *(df)*

MAIN

Market fish, scallop sago, soubise, semi dried tomato, kalamata olives, grape, karkalla, sauce vierge *(gf, df)*

Grasslands eye fillet, slow roasted maple kumara puree, charred broccoli, gruyere gougères, beef jus *(gf)*

Pan roasted chicken breast, french lentils, zucchini puree, grilled leek, herbs, roasted chicken jus *(gf, df)*

Risotto carnaroli, charred white eggplant puree, golden peach, buffalo feta, piquillo oil *(gf)*

TO SHARE

Paris mash, chives

Darling mills leaf salad, zucchini, radish, bergamot & tarragon dressing

DESSERT

Valrhona double chocolate glazed tart, almond crust, compressed wild strawberries

Yellow peach & cherry bombe alaska

Two cheeses served w/ seasonal fruit, fig jam, muscatels, house made lavosh *(gf)*

Selection of sorbets, fresh berries *(gf, df, v)*

TO FINISH

Petit fours

**Menu items subject to change
any additions charged on consumption*

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