



VALENTINE MENU

TO START

Sharing

GRILLED GARLIC & HERB FLAT BREAD

roast pepper and chipotle hummus

TO FOLLOW

Choice of

BEETROOT TARTARE (V)

Moroccan spices, potato crisps, endive salad

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

dashi and sesame dressing, pickled plum, radish

MARINATED BBQ QUAIL

Grape & currant salsa, asparagus

MAINS

Choice of

MUSHROOM RAVIOLI

Capsicum salsa, porcini puree

SEARED & POACHED BEEF FILLET

Zucchini, basil & pine nuts, whipped fetta, preserved lemon

STEAMED CORAL TROUT

Sauce vierge, corn, snow peas

SIDES

HEIRLOOM TOMATOES

Mozzarella, olives, raspberry dressing

&

STEAMED GREEN BEANS

Slow cooked eschallots

TO FINISH

Choice of

SOFT PASSIONFRUIT MERINGUE

Berries, coconut anglaise

GOOEY CHOCOLATE TART

Roast peach, vanilla bean ice-cream