
VALENTINE'S DAY MENU 2018



↓ ON ARRIVAL

Glass of Champagne Taittinger NV Cuvée or
Romeo & Juliette cocktail
G-vine Floraison gin, Prosecco, blood peach, lime, agave nectar

Crispy salmon skin, dill emulsion, beetroot cured salmon roe

Crispy pork croquette, pickles, tarragon, egg jam

↓ MENU

Stracciatella, heirloom tomato, beef consommé jelly, sherry vinegar
croutons

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Queensland king prawns, chilli, black garlic, vadouvan butter, lime

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Seared yellowfin tuna, glazed greens, fermented mushrooms, kombu

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Cured and dry aged Muscovy duck breast, creamed potato, sweet and
sour cabbage, spiced jus gras

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Ewes milk yoghurt and white chocolate parfait, plum confit, salt almond
ice cream, nut brittle, Davidson's plum meringue

\$110 per person