



# Valentine's Day

## 3-Course Menu

\$105 per person | 5pm Friday, February 14th | Bookings essential



### Entrée



Your choice of:

**Gin & Beetroot Salmon Gravlax** (GF)  
*with kaffir lime, pickled cucumber, dill & avocado*

**Smoked Ricotta Tortellini** (V)  
*with a tomato consommé & basil*

**Heirloom Tomato Salad** (V)(GF)  
*with baby bocconcini, basil & parmesan crisp*



### Mains



Your choice of:

**Saké Braised Pork Belly**  
*with soba noodles, white radish & soy ginger gel*

**Wattle Seed Crusted Lamb Backstrap** (GF)  
*with red lentils, crispy kale & charred onion*

**Lemon Oil Poached Cabbage** (V)  
*with whipped fetta, roasted pepitas & tomato chilli jam*



### Dessert



A glass of sparkling wine and your choice of:

**Egg Custard Tart**  
*with yuzu, passionfruit curd & meringue shards*

**Dark Chocolate Mousse**  
*with filo pastry, chocolate tuille & cream patisserie*

