Valentines Day Menu

AMUSE-BOUCHE

Beef en Croûte
Thinly sliced rare beef, horseradish cream, watercress, sorrel

Whipped Brie Feuilleté (V)
Creamy double brie, Caramelised onion, chives

ENTRÉE

Natural Oysters (GF, DF, NF)
Lemon, mignonette

Stracciatella (V, VO)
Roasted almond pesto, marinated peppers, fried saltbush, charred sourdough

Tuna Carpaccio (GF)
Hazelnut dressing, dried black olive, edamame, fried shallot, shiso

Beef Carpaccio (DF, GF)
Paper-thin Angus beef, citrus soy, wasabi aioli, caper berries, truffle oil, wasabi peas

MAINS

Braised Beef Steak
Red wine glaze, garlic pangrattato, creamed potato, Dijon mustard

Roasted Chicken Breast (GF)
Wild mushroom sauce, gratin potatoes, choucroute

Pan-Fried Barramundi (GF)
Fennel purée, crushed potato, marinated grilled zucchini

Roasted Cauliflower Steak (VG)
Spinach purée, hazelnut vinaigrette, quinoa

TWO SIDES

Salad (GF, DF, V)
Iceberg wedge, green goddess dressing, Grana Padano cheese

Fries (GF, DF, V)
Russet fries, simply sea salt

DESSERT

Choc 'n' Cheese (V)
Chocolate fondant, aged cheddar, honey, poached apricots and figs, charcoal crackers