



Valentine's Day

Five Course Degustation

Limited seating available in the Luxe Room

\$150pp includes a glass of Bollinger French Champagne on arrival + matching premium wines + long stem rose

\$120pp includes a glass of Bollinger French Champagne on arrival + long stem rose

Amuse Buche

Pork wonton, sake, ginger + soy, chilli relish

First Entree

Beetroot cured ocean trout, beetroot puree, beetroot salad, horseradish snow, chives

Second Entree

Pressed lamb shoulder, smoked yoghurt, olive soil, rosemary gel, fresh mint & pea salad, pan juices

Main Course

250gm Grass fed Greenham Eye fillet, mushroom & marrow tortellini, onion puree, persillade, fig, shiraz jus

Palate Cleanser

Lychee sorbet

Dessert

Mocha layered parfait w/honeycomb brittle, hazelnut cream, cocoa textures



A la carte Menu

\$85pp Two course a la carte menu

\$95pp Three course a la carte menu

All bookings include a glass of Bollinger French Champagne on arrival + a long stem rose

Entrée

Summer stone fruit salad, walnuts, whipped feta, pepitas, parsley, endive

Pan fried quail, our own vincotto, compressed apple & grape salad, apple gel, Cabernet Sauvignon vinaigrette, Roquefort croquet

Pork wontons, sake, ginger + soy, chilli relish

Pressed lamb shoulder, smoked yoghurt, olive soil, rosemary gel, fresh mint & pea salad, pan juices

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Main

Goat cheese agnolotti, orange, fennel, radicchio, burnt finger lime

Fish & Chips- Market fresh fish
Grilled or Beer Battered w/ baby cucumber, watermelon, feta & mint salad, pickled lemon relish, chips

Spatchcock duo- Confit legs, breast roulade with fermented corn, kale + goat's chevre, salad of lentils, fregola, puffed rice, quail egg, coconut yoghurt, herbs, ginger + pear sauce

Western Plains pork cutlet panko crumbed, kimchi puree, pickled peach, scallop cracker, samphire

250gm Grass fed Greenham Eye fillet, mushroom & marrow tortellini, onion puree, persillade, fig, shiraz jus

Dessert

Potted NQ mango cheesecake, fresh lychee, spiced pineapple, baked white chocolate

Mocha layered parfait w/ honeycomb brittle, hazelnut cream, cocoa textures

Summer strawberry + cream - Trio of strawberry, meringue sticks, white chocolate mousse

Poached stone fruit on lemon curd, basil panna cotta w/citrus praline & cellophane twist

JAM

