



Valentine's Day

Five Course Degustation

Limited seating available in the Luxe Room

\$140pp includes a glass of Bollinger French Champagne on arrival + matching premium wines + long stem rose

\$110pp includes a glass of French Champagne on arrival + long stem rose

Amuse Buche

Pork + prawn wonton w/Szechuan sauce

First Entree

Duck terrine, pâté, orange marmalade, beetroot pickle, grain lavoche

Second Entree

Spiced sherry spatchcock, roasted apricot + chutney, kataifi coconut labneh

Main Course

Veal, charcoal, blackened onion, mustard aioli, smoked garlic puree, olive soil, red elk, nasturtium

Palate Cleanser

House made sorbet

Dessert

'Dessert for two' Red velvet cake, chocolate sorbet, raspberry macaroon, truffles + sugared rose petals



A la carte Menu

\$75pp Two course a la carte menu

\$85pp Three course a la carte menu

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

Entrée

Citrus cured coral trout, finger lime, preserved lemon, tequila granita

Veal, charcoal, blackened onion, mustard aioli, smoked garlic puree, olive soil, red elk, nasturtium

Duck terrine, pâté, orange marmalade, beetroot pickle, grain lavoche

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Pork + prawn wontons w/ Szechuan sauce

Lebanese nut rice, kataifi coconut labneh, smoked garlic puree, orange gel

Main

Wholemeal pan-fried gnocchi, Jourama Farms mushrooms, chard bay leaf + juniper butter, almonds

North Qld salt water farmed barramundi + chips, our summer salad – grilled or battered

Spiced sherry spatchcock, roasted apricot + chutney, kataifi coconut labneh

Western Plains pork loin, pineapple chilli sauce, blood orange caramel, achacha gel, salad of snake beans, Jourama Farms shiitake, compressed apple, Vietnamese mint

Tasmanian Pure Black eye fillet, potato + leek bourek, grain textures, olive sand, Heirloom cherry tomato, carrot, jus

'Dish for two' 12 hours roasted za'ata spiced lamb shoulder, Lebanese nut rice, cucumber + yoghurt balila w/mint oil, sumac salted kipfler

Dessert

Baked NQ banana cheesecake, kaffir lime gel, coconut rope, chocolate + almond crumb, meringue, flowers

Raspberry marshmallow, hazelnut and frangelico macaron, coconut ice, raspberry sorbet

Lemon + lychee tart, toasted meringue, achacha ice cream

Pistachio delice, green tea and white chocolate, jasmine and honey gel, vanilla bean and anko mochi

'Dessert for two' Red velvet cake, chocolate sorbet, raspberry macaroon, truffles + sugared rose petals

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