# Palentine's Day

## **Five Course Degustation**

\$130pp includes a glass of Bollinger French Champagne on arrival + matching premium wines + long stem rose
\$105pp includes a glass of Bollinger French Champagne on arrival + long stem rose

### Amuse Buche

Tasmania scallops, Jamón wafer, gribiche sauce, lemon + basil pesto

#### First Entree

Goats cheese + sweet corn agnolotti, tomato, walnut cream, Grana Padano

#### Second Entree

Duck breast, rhubarb crumble, beets, goats cheese, carrot

#### Main Course

Victorian lamb loin, our Middle Eastern lamb sausage, smoked Persian feta, beet, zhoug

#### Palate Cleanser

House made sorbet

#### Dessert

'Dessert for two' Strawberry + white chocolate bombe Alaska, coconut meringue, dark chocolate mousse

#### A la carte Menu

\$70pp Two course a la carte menu or \$80pp Three course a la carte menu

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

#### Entrée

Victorian lamb loin, our Middle Eastern lamb sausage, smoked Persian feta, beet, zhoug

Sticky beef cheek + pork wontons, spicy tamarind sauce

Tasmania scallops, Jamón wafer, gribiche sauce, lemon + basil pesto

Handmade gnocchi, confit duck Fesenjan sauce, peas, cavolo nero, Manchego

Goats cheese kanafeh, rainforest honey, spring salad, Muhammara sauce

#### Main

'Dish for two' 12 hour slow cooked pork belly coconut rice, slaw, tossed Asian greens, spicy tamarind sauce

North Qld barramundi + chips with apple, beet, fetta, candied walnut salad – Grilled or beer battered

Confit beet, crumbed 63-degree egg, roasted carrot, ancient grains, pepita, black garlic & herb yoghurt

Duck breast, rhubarb crumble, beets, goats cheese, carrot

Townsville bug, prawn, clam + calamari in aromatic orange curry w/ kai-lan, yam dumplings, noodles

Black Angus eye fillet, confit beet, ancient grains, feta, crumbed 63-degree

#### Dessert

'Dessert for two' Strawberry + white chocolate bombe Alaska, coconut meringue, dark chocolate mousse

Peaches + cream cheesecake macaron, almond milk sorbet, ginger crisp

Banana beignets, coconut caramel, macadamia + vanilla bean ice cream, sticky black rice



