


# Valentine's Day



Wednesday 14 February | \$75 p/couple

## *Chef's Tasting Platter*


Shared entrée including oysters two ways (ginger & soy, Kilpatrick), seared scallops with a pea foam, toasted sourdough topped with confit cherry tomatoes, & mini beef mignons with béarnaise sauce. Vegetarian option available. 

## *Mains*

Sous vide 250g beef eye fillet, char grilled to your liking with a smear of béarnaise sauce & a side of beef grande jus

Parmesan & pistachio crusted lamb rack with cumin & roasted pumpkin puree & side of minted lamb reduction

Golden skinned chicken ballontine stuffed with a chicken & mushroom duxelle served with a creamy goat's milk feta mousse & rich chicken demi glace

Creamy mushroom & asparagus risotto drizzled with truffle oil & topped with parmesan cheese 

## *Sides to Share*

Truffle mash potato | Wagyu fat roast potatoes | Sweet potato & chive mash  
Sautéed broccolini, snow peas & almonds | Creamy cauli & broccoli bake  
Honey roasted carrots | Buttered & minted green peas

## *Chocolate for Two*

Dessert to share. Oozy chocolate lava cake with vanilla infused double chantilly cream & fresh berries, alongside a house made chocolate box filled with chocolate mousse & bursts of salted caramel.

*Mains: choose one dish per person.*

*Sides to Share: choose three from the selection.*

 *Vegetarian option.* Available after 5pm.

