



Valentine's Day

Menu

(Menu price \$85 p/p. Booking and pre-payment essential)

Amuse

Beetroot macaroon & goats cheese whip

Entree

Pave of beetroot cured Ocean Trout w wilted chard, grape salsa & vincotto

Confit pork belly w Salt & Pepper baby Octopus & chilli gel

Tartin of house made brioche w char grilled pear, jamon, labna & truffle honey (V on removal of jamon)

Main

Chargrilled Beef tenderloin (served medium) w parsnip puree, mushrooms & béarnaise sauce

Slipper lobster mornay w garden pea soufflé & lobster bisque

Local pan seared barramundi w sun blushed tomatoes, saffron & tomato consommé GF

Wood mushroom and truffle risotto GF V

Dessert

Lavender brulee w honey almond ice cream

Individual Coeur de Bray, white mold soft cheese from Bray, Normandy, w truffle honey & lavoche

White callebaut chocolate mousse filled glass sugar satchel

Flat white or Long black / Tea selection

Menu is not available in conjunction with Entertainment card or any other promotions