



Happy Valentines Day

FIXED MENU - EIGHTY-FIVE/ONE HUNDRED TWENTY FIVE.w wine

/AMUSE BUCHE/

Coffin bay oyster, Champagne and eschallot

/COURSE TWO/

Tasmanian salmon gravlax, citrus salsa, Queensland scallop, beetroot, horseradish and chive

/COURSE THREE/

Rare roasted duck breast, celeriac, basil gel

/COURSE FOUR/

Herb crusted lamb rack, spiced aubergine, goats cheese mousse

/COURSE FIVE/

Banana and coconut sorbet, blackberry, meringue, spiced crumbs

/COURSE SIX/

Deconstructed farrero rocher - Dark chocolate feuilletine, hazelnut praline, Frangelico milk chocolate mousse

/APRÈS/

Belcolade chocolate mint truffles

NO BYO

