



Valentine's Day 2018

4 COURSE DEGUSTATION – 95pp

ASSAGGIO

Prosciutto & mushroom croquette with taleggio fondant

ANTIPASTO

(tasting plate)

Gin & lemon myrtle cured ocean trout, kohlrabi, puffed wild rice,
radish, pea tendrill

Buckwheat tigelle, wagyu bresaola, pickled onion, pepitas, enoki mushroom

Cavolo nero tortino, la tur cheese, truffle potatoes,
hazelnut crumble, crispy turnips

SECONDI

(choice of)

Pumpkin & potato gnocchi, walnut, spinach, parmesan sauce, burnt butter sage

Cherry wood smoked duck breast, purple carrots, caramelised apple,
sweet pea & waffle chips

John Dee angus scotch fillet 3+ (Warwick Qld) chargrilled, spinach,
roasted heirloom capsicum, truffle potato millefoglie, nasturtium

Fish of the day with farro, heirloom tomato salad, celeriac puree, wilted kale

Mains served with salad.

DOLCE

Filo millefoglie, hazelnut mousse, saffron poached pear, crushed amaretti, lavender,
rosemary gelato, cocoa nibs

(*NO BYO **Vegetarian options available on request)