



## *Valentine's Day 2019*

### **ASSAGGIO**

Squid ink brioche, salmon gravalax, crème fraiche, chives

### **ANTIPASTO**

(tasting plate)

King fish tartare, cucumber, pickled onions, salmon caviar

Zucchini flower filled with buffalo mozzarella, roasted tomato & basil pesto  
on saffron cauliflower puree

Bresaola involtino filled with ricotta, parsley, shaved swiss brown mushrooms

### **SECONDI**

(choice of)

Squid ink ravioli filled with lobster with mussels, lobster bisque, sautéed leek

Oaks Farm angus eye fillet (Warwick Qld) chargrilled,  
salt roasted kipfler potatoes, sautéed spinach, truffle butter

Slow cooked duck breast, caramelised figs, cavolo nero, celeriac puree

Crispy skin Petuna ocean trout fillet, polenta cannolo filled with  
mantecato salted cod on pea puree

*Mains served with mesculin salad.*

*\*Vegetarian options available on request*

### **DOLCI**

(alternate)

Coconut pannacotta, passionfruit jelly, apple chips, bergamot coulis

Torta di Capri, raspberry coulis, bacio gelato, hazelnut praline