



VALENTINE'S DAY 2020

ASSAGGIO

Crispy ceccina, whipped ricotta, chives, salmon roe

ANTIPASTO

(tasting plate)

Wagyu bresaola, caramelised fig, stracciatella, apple balsamic, hazelnuts

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

Grilled Qld scallop, julienne vegetables, lemon, soy

SECONDI

(choice of)

Squid ink ravioli filled with crab, potato, endive, vongole, cherry tomato, zucchini

Ocean trout fillet, fregola, broccoli, mussels, bergamot butter

Roasted deboned spatchcock filled with potato, caramelised onion & pancetta
served with cabbage, pecorino, currants

Oaks farm angus eye fillet 200g (Warwick Qld) chargrilled, sautéed silverbeet,
dutch carrots, potato & hazelnut crumble, truffle butter

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

Mains served with mesculin salad.

**Vegetarian option available on request*

DOLCI

(alternate)

Milk chocolate & dulce di leche tart, almond & coconut crumble,
vanilla bean gelato

Spiced peach carpaccio, aperol granita, sesame & pistachio tuile