



## *San Valentino Menu 2021*

### **VALENTINE'S DAY 4 COURSE DEGUSTATION 120pp**

#### **ASSAGGIO**

Kingfish tartare, pickled fennel, finger lime on squid ink brioche

#### **ANTIPASTI**

*(tasting plate)*

Chargrilled octopus, smoked potato puree, friggirelli (sweet Italian chilli) *gf*

Mixed baby beets, goat's milk foam, puffed rice, apple balsamic *gf*

Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto

#### **SECONDI**

*(choice of)*

Burrata filled tortelli, tomato coulis, eggplant, crispy basil

Basil linguine, Moreton Bay bug, bisque, roasted cherry tomato, zucchini flower

Confit ocean trout fillet with kipfler potato & lemon thyme butter,  
zucchini & pomegranate salad *gf*

Twice cooked duck breast fillet, celeriac puree, sautéed silverbeet, caramelised pear *gf*

Jack's Creek sirloin (marble 3+) pumpkin millefoglie, broccolini

Prawns (2) & West Australian scampi (2) oven grilled,  
fresh herbs, lemon, evoo (*\$20 surcharge applies*) *gf*

*Mains served with mesculin salad.*

#### **DOLCE**

*(to share)*

Coconut semi-freddo, mango puree, coconut flakes *gf*

Chocolate & hazelnut truffles

Polenta cake, pistachio praline, vanilla bean gelato *gf*

*(No BYO. Vegetarian Options Available)*