



VALENTINE'S DAY



ON ARRIVAL

Amuse bouche

Glass of NV Nino Franco Prosecco, Trentino IT

FIRST

Arancini of wild mushrooms and Taleggio, tarragon mayo

SECOND

Premium yellowfin tuna sashimi, lime and sesame dressing

THIRD

Seared Japanese scallops, chorizo, carrot and ginger custard

FOURTH

Crispy skin spiced duck breast, sweet potato puree, cherry jus

FIFTH

*Riverina Red Gum eye fillet medallions
cooked medium rare snow peas, red wine jus*

DESSERT

Belgian chocolate mousse

125PP SHARE PLATE MENU
BOOKINGS ESSENTIAL

