



Valentine's Day Menu

Complimentary glass of sparkling upon arrival

Entrées

Seared scallops served on carrot puree, basil oil, squid ink tuile, natural oyster and salmon caviar (gf)

Baked eggplant stuffed with char grilled vegetables, couscous & feta with herb crust (gfo) (v)

Mains

Roasted duck breast served with caramelised pear, heirloom beetroot pickles and orange glaze (gf)

Rib eye steak with asparagus and gruyere, potato gratin and French onion sauce (gfo)

Yellow Fin Tuna loin cooked rare on salad nicoise and yuzu vinaigrette (gf)

Creamy polenta served with mixed mushroom ragout, black cabbage, heirloom tomatoes and feta (gfo) (v)

Desserts

Pistachio panna cotta served with mixed berry compote & pistachio tuile (gfo)

Chocolate fondant served with vanilla bean ice cream & chocolate macaroon



(gf) Gluten-Free

(gfo) Gluten-Free Option Available

(v) Vegetarian