

Valentine's Day Dinner Menu

Tuesday 14 February 2017

179 per person including a glass of Vrankan-Pommery Diamant Brut

Four courses

Amuse Bouche

Freshly shucked Blackman Bay oyster, red salvia flower (GF)

Served with a Cosmopolitan cocktail

Small Plates

Yellowtail Kingfish, avocado, rainbow radish, white soy (GF)

Seared scallops, salmon mousse, Yarra Valley salmon roe, nori

Young carrots three ways, vanilla, wood sorrel (V)

Main Plates

Gippsland Farm Beef – Victoria

Rib eye steak, 400gm, sharing steak for two

Dry aged 30 days

Slow cooked lamb rump, organic red lentil salad, pickled barberries

Beetroot ravioli, Meredith goat curd, pine nuts (V)

Sides

Seasonal leaves, radish, Donnybrook pastorello, olive dressing (V) (GF)

Heirloom tomatoes, whipped feta, Cabernet vinegar, soft herbs (V)

Roasted garden vegetables, parsnip cream, mushroom soil (V) (GF)

Dessert

Lychee, raspberry and dark chocolate love hearts, fresh raspberries, baby strawberries and meringues