

Valentine's Day Menu 2019

2 x course \$90.00 | 3 x course \$120.00

Amuse Bouche Salmon and Kingfish tartare with cucumber, sesame, sweet soy glaze

ENTRÉE

QLD Tiger Prawn Tian avocado, salmon caviar, lime & wasabi mayonnaise (gf)

Seared Scallops citrus caramel, coconut gel, mint, shallots, coriander, ginger (gf)

Lamb Rack glazed Dutch carrots, baby turnips & rosemary jus (gf)

Spicy Tofu sticky chilli glaze, peanut, cashew & Summer salad (gf)

Sashimi Yellow Fin tuna, Salmon, Hiramasa Kingfish, pickled ginger, soy & wasabi

MAIN

Moreton Bay Bugs crispy fried or grilled, kombu & wasabi butter, lemon

Winter Mushrooms pumpkin risotto, onion cups, shard (v) (gf)

Spice Dusted Pork Belly beetroot, horseradish crème fraiche (gf)

Cape Grim Eye Fillet 250g seared fillet, potato pave, crispy kale & bacon jus (gf)

FISH

Smooth Dory beer battered, tartare, lemon, Jellyfish's Summer salad

Baby Barramundi crispy fried, shallot, bonito soy, lemon

Humpty Doo Barramundi asparagus, heirloom tomato, capers, lemon beurre blanc (gf)

SIDES FOR TABLE (please choose 2)

Shoestring Fries aioli (gf)

Grapefruit Asparagus salad alfalfa, Summer mango, hollandaise, pearl barley

Potato Purée chives (gf)

Brussel Sprouts roasted, crisp bacon, caramelized onion & parmesan

Steamed Greens chilli, nori salt, daikon (gf)

DESSERT

Semifreddo soft coffee centre, chocolate soil, Frangelico gel, hazelnut ice-cream (gf)

Banana chocolate mousse banana crumble, banana caramel, blackberry gel, vanilla bean ice cream (gf)

Cheese Plate choice of brie, blue or cheddar, pear & apple chutney, Handmade lavosh, quince paste

Working with exceptional ingredients sourced to produce the best textures and flavours

* please note that the fish is subject to change pending market availability on the day of your event

