

Valentine's Day

4 Course \$125 per head

NV Bellebonne Rose

Pipers Brooke, Tasmania

Salmon Gravlox, Blini, Crème Fraiche + Caviar

Entrée

½ Dozen Oysters, 3 served Natural,
3 Grilled with Spinach, Garlic & Parmesan

Chargrilled Baby Calamari, Pickled Fennel,
Smoked Paprika & Saffron Aioli

Port Phillip Bay Snapper Ceviche, Lime, Coriander
Tomatillo, Tortilla

Seared Sea Scallops, Corn Puree
Chorizo, Charred Baby Onion

Quail Breast, Confit Leg, Beurre Bosc Pear, Black Olive Paste

Confit Tomato, Yoghurt, Fresh Herbs
Toasted Buckwheat, Lemon Oil & Black Olive Crumb

Main Course

Slow Roasted Ocean Trout
Cauliflower Cream, Seafood Salad, Parsley Sauce

Lebanese Snapper Fillet, Sumac Braised Silverbeet,
Caramelized Onion, Coriander, Pine Nuts, Currants & Tahini

Seared Blue Eye, Spring Bay Mussels
Mouclade Sauce, Crispy Potatoes

Rare Roasted Duck Breast, Swiss Chard, Sweet Potato, Cherries

Grilled Cape Grim Eye Fillet, Medium rare,
Pommes Anna, Horseradish & Mustard Relish

Deep Fried Zucchini Flowers, Haloumi & Ricotta
Basil Pesto, Currants & Roasted Almonds

Dessert

Yoghurt & Vanilla Pannacotta, Apricot,
Candied Pistachio, Blueberry & Filo Wafer