



R E S T A U R A N T

Valentine's Day, Saturday February 14th, 2015

6 Course menu \$95.00 pp.

Includes a glass of Macedon Ridge sparkling brut nv on arrival

- Mini taco of tequila and lime cured-salmon, guacamole, red onion, jalapeño, coriander
- Jamon serrano and Manchego cheese croquette, oregano, tomato powder
- Scallop, sofrito, chorizo, bread crumbs, roasted cauliflower purée
- Caramel-smoked duck breast, duck liver parfait, Pedro Ximenez-poached fig, hazelnut crumble
- Fillet of barramundi, grilled prawn, mussels escabeche, tapioca caviar, romesco, seaweed pesto
Or
- Hopkins River eye fillet, mushroom purée, grilled onions, baby corn, thyme volcanic salt, red wine jus
- Valentine dessert of chocolate and cherry (to share)
- Passionfruit, lavender and white chocolate macaron

6 Course vegetarian menu \$95.00 pp.

Includes a glass of Macedon Ridge sparkling brut nv on arrival

- Mini taco of guacamole, red onion, jalapeño, coriander
- Manchego cheese and sun-dried tomato croquette
- Heirloom tomato and beetroot salad, gazpacho of tomato and beetroot, garden leaves, olive oil
- Tempura organic zucchini flower stuffed with herbed Meredith goats cheese, sweet corn veloute, roasted macadamia crumbs
- Vegetable menestra; Tortellini of roasted vegetable, 63 degree free-range egg, spring vegetables, garden herbs
- Valentine dessert of chocolate and cherry (to share)
- Passionfruit, lavender and white chocolate macaron

SIDES

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| Salad of sangria-marinated watermelon, organic tomato, Shaw River buffalo mozzarella, basil, olive oil, olive salt | 10.50 |
| Triple cooked royal blue potatoes, brava sauce, aioli | 9.50 |

Please advise of any special dietary requirements prior to your booking.

AMEX card payments will incur a 2.5% surcharge.

Entertainment cards are not valid for use on this day.