



## VALENTINE'S DAY MENU

\$115per person | VIP Package extra \$85 per table  
3 courses and a glass of sparkling wine on arrival

### ON THE TABLE

sourdough, caramelised and smoked butter

### ENTRÉE

wagyu bresaola, gorgonzola, charred figs, grape, celery, pickled red onion, walnut salsa  
confit lamb belly, summer vegetables, salsa verde yoghurt, smoked eggplant puree, buckwheat \*  
wood fired king prawns, salt bush, black garlic puree, fermented chilli emulsion, macadamia  
goat's curd, pickled zucchini, sugar snap peas, smoked almonds, green olive, compressed pea shoots

### MAINS

market fish, warm cucumber and dill salad, radish, pickled mustard seeds, whipped bottarga \*  
pan seared grimaud duck breast, celeriac cream, fondant potatoes and pedro pickled cherries  
soy glazed angus hanger steak (220g) medium rare, sesame cheese, za'atar, smoked sweet potato  
pumpkin and pickled walnut angalotti, butternut puree, pumpkin seed emulsion, linseed, ricotta salata \*

coral lettuce, toasted seeds and grains, fennel, tahini  
sea salt chips, confit garlic emulsion

### DESSERT

pink peppercorn meringue, qld strawberries, strawberry sorbet, buttermilk gel  
blood plum torte, candied pecans, buerre noisette ice cream \*  
raspberry millfeuille, crème cheese whip, lemon balm, anglaise \*  
bittersweet chocolate, mango sorbet, milk chocolate parfait, passionfruit, hazelnut praline

### VIP PACKAGE INCLUSIONS

River view dining  
Stem rose

selection of:

live pacific oysters, apple, ginger and yuzu mignonette, dill oil  
selection of artisanal farmhouse cheeses, crackers and condiments  
cocktail jug to share

*\*Contains gluten*