



Valentine's day dinner

ON THE TABLE

Warm rye sourdough with wattle seed honey butter

AMUSE BOUCHE

Chive crème fraîche & asil caviar blini

ENTRÉE TO SHARE

Ebb & flow

Coffin bay oyster, champagne mignonette (GF)

Rosette of spencer gulf kingfish beetroot cured, pickled kohlrabi,
avocado, yuzu gel, soy ponzu (GF)

Lamb shoulder korokke, red pepper & walnut mayo

PALATE CLEANSER

Amour rouge

Blood orange & aperol sorbet

MAINS

36 South Tenderloin (180gm) (GF)

Bush spice pomme terrine, baby carrots, bordelaise jus

or

Chicken Involtini (GF)

Prosciutto wrapped, pistachio & apricot stuffed, native thyme cannelloni
bean mash, burnt butter tossed broccolini, forestiere sauce

and

Side served per table

Little gem salad, cherry tomato, pickled onion, harissa ranch (GF)

SIGNATURE DESSERT TASTING PLATE

Dark wiess 72% ebene chocolate cremeux heart, rose & lychee gelato,
pandan brulée, strawberry tropezienne

