



VALENTINE'S DAY DINNER MENU

ENTRÉE

Fermented mushrooms + cauliflower cream + roasted baby beets + beet leaves + crispy shallots + toasted seeds (v)(gf)

Seared beef fillet + pink pepper berry salt + parsnip + peas + red wine jus (gf)

Atlantic salmon tartare + lime + sesame seeds + fresh herbs + soy + lavosh

Tasmanian wallaby skewers + lemon myrtle roasted potato + crispy capers + aioli + red mizuna (gf)

Char grilled tasmanian pork belly + brandy peaches + radish remoulded (gf)

MAIN

Tasmanian lamb + sweet potato hash + charred eggplant + cherry tomatoes + salsa verde (gf)

Pan roasted free ranged chicken + pumpkin jam + wilted spinach + sage burnt butter + flaked almonds (gf)

Crispy skinned duck breast + pickled vegetables + ricotta + vinocotto dressing (gf)

Barbequed salmon + steamed greens + preserved lemon + white wine buerre blanc (gf)

Pumpkin spinach and pine nut ravioli + vegan "goats" cheese + fermented garlic + olive oil (v)

SWEETS

Rice milk panna cotta + smoked tea syrup + candied ginger (v)(gf)

Dark chocolate mousse bar + salted plums + meringue + almond and white chocolate crumb (gf)

Rose hip and rhubarb crème brulee (gf)

Cherry tart + bee pollen and thyme ice cream

Banana semifreddo + caramel + banana marshmallow + pistachio praline (gf)

TWO COURSES \$55 | THREE COURSES \$65

SIDES + EXTRAS + CHEESE

House made bread + butter 4.5 | warm marinated olives 7

Freshly shucked natural oysters + lemon 19

York town organics baby carrots + almonds + labneh 9.5 | baby beets + goats curd + leaves 9.5

Shoestring fries 8.5 | garden salad 8.5

Southern sky cheese selection - bees wax blue + vintage cheddar + brie + dried fruit + paste + fruit toast + lavosh 23

(v) vegan | (gf) gluten free | gluten free bread +1.5