

---

## VALENTINE'S DAY MENU

**\$120 PER PERSON**

### SNACKS ON ARRIVAL

Oysters, yuzu dressing (gf)

Goats cheese stuffed zucchini flower, garlic honey (v)

### SMALLS (SELECT ONE)

Kangaroo tartare, olive brick pastry, chives, cornichon, horseradish, foraged sorrel (df)

Stracciatella, red plums, golden beetroot, sherry vinaigrette, green oil, pangrattato (v)

Smoked trout rillettes, lemon, dill, pickle fennel, croutes

Heirloom tomatoes, garlic, basil, red onions, sherry vinegar, crispy wild rice (gf, df, vg)

### BIGS (SELECT ONE)

Crispy skin Murray cod, pea, pickled celery, currants, stinging nettle, radicchio (gf, df)

Gundagai lamb rack, caponata, gremolata (gf, df)

Gnocchi, pumpkin purée, kale, confit garlic, sage, house made ricotta (v)

Grilled eggplant, harissa, spicy chickpeas, chermoula, hazelnut (vg, n, df, gf)

### SIDES TO SHARE

Fried chat potatoes, garlic ghee, rosemary salt, crème fraiche, green shallots (gf, v)

### DESSERT TO SHARE

Raspberry & coconut Bombe Alaska (v)

Chocolate parfait, matcha whipped cream, candied lemon (v, gf)

### GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Please advise of dietary requirements at least 7 days prior to your booking.

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.

Full vegan menu available.