

Valentine's Day Menu

Bread on arrival

ENTRÉE

- OYSTERS NATURAL** mignonette dressing (6)
- WAGYU SPRING ROLL** with pickles, cucumber and chilli plum sauce
- CHILLED LOCAL PRAWNS** with brandy crème fraiche, witlof, wild salmon roe and seafood cracker
- CRISPY SQUID** with wombok, cashews, fried shallots and chili lime sauce
- WAGYU TATAKI** seared beef with asparagus, wakame salad and nitsume dressing

MAIN

- GRIMAUD DUCK BREAST** with duck leg croquettes, orange gnocchi, duck vinaigrette, walnuts and thyme
- T-BONE** with shallot puree, roasted herbed mushroom and RW jus
- EYE FILLET** with crispy rosti, chunky corn puree and beurre noisette
- PRAWN LINGUINE** with Fraser island spanner crab, wilted spinach and Jerusalem artichokes
- PAN FRIED BARRAMUNDI** with chorizo jam, horseradish gel, braised cabbage and stuffed wagyu squid

DESSERT

- BERRY PARFAIT** with raspberry jelly, berry coulis, fresh berries and meringue
- CHOCOLATE BACI** with mandarins, hazelnut praline, fresh raspberries and salted caramel sauce
- PEACH PANACOTTA** with orange soup, orange tuile and caramalised peaches
- ARTISAN CHEESE PLATE** - triple cream, semi hard and washed rind cheese with pear chutney and lavosh