

MENU

Valentine's Day

FOR THE TABLE

Seeded bread with ancient grains, whipped ricotta, seaweed infused salt

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• • • FIRST COURSE • • •

Blackmore wagyu carpaccio, comte croquettes,
toasted perrilla, wild mountain leaves

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• • • SECOND COURSE • • •

Wakame wrapped king salmon, Holy Goat fromage frais,
salmon roe and croix seeds

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• • • THIRD COURSE • • •

Crisp skinned barramundi, poached Eastern rock lobster tail,
romesco, puffed quinoa

- or -

Robbins Island wagyu rump, king brown mushrooms, charred baby onions,
pea shoots, salted kombu butter

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• • • FOURTH COURSE • • •

A plate of chocolate textures, hot chocolate sauce

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TEA, COFFEE & HANDMADE CHOCOLATES

Menu subject to change without notice
Please advise of all dietary requirements upon booking