

MENU

Valentine's Day Sample

FOR THE TABLE

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

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• • • FIRST COURSE • • •

Tasmanian sheep curd, Jamon Iberico, charred red cabbage, basil oil

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• • • SECOND COURSE • • •

Half roasted rock lobster tail, chickpea miso scented grains,
crisp saltbush, garlic agave

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• • • THIRD COURSE • • •

Cape Grim sirloin, cooked over Japanese coals, king oyster mushroom,
kombu butter radishes, mustard leaves

- or -

Roasted fillet Palmers Island mulloway, prawn and garlic wheatberries,
sudachi butter

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• • • FOURTH COURSE • • •

White chocolate mousse, white chocolate crumbs,
frozen strawberry, hibiscus crisp

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TEA, COFFEE & HANDMADE CHOCOLATES

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