

Valentine's Day Dinner 14.2.23

Flute of Champagne Charles Heidsieck Reserve NV

Or

Lobethal Bierhaus Bohemian Philsner



- To Start

Your choice of

Hirasama Port Lincoln Kingfish crudo, labneh, basil, passionfruit dressing (gf)

Roasted Beetroot, whipped goat's cheese, sour cream pastry, roasted walnut vinaigrette (v) (gfo)

Burrata, charred zucchini, lemon, mint, fermented chilli (v) (gf) (vgn option)

- Mains

Your choice of

Saltwater NT Barramundi fillet, corn purée, charred corn salsa, pancetta crumb, leek oil (gfo)

Chermoula spiced Eggplant, ancient grain salad, currants, smoked almonds (vgn) (gf)

Pork scotch, parsnip puree, green olive & caper gremolata (gf)

Signature Lamb Press, pancetta, baba ghanoush, cavolo nero, Adelaide Hills cherries (gf)

All mains are served with

Crushed potatoes, rosemary salt (v) (gf) (vgn)

Cos salad, radish, cherry tomatoes, dill, roman dressing (v) (gf) (vgn)

- To Finish

Your choice of

Dark chocolate marquis, citrus meringue, roasted strawberry and sumac sorbet (gf) (gfo)

Cremeaux D'Argental French double cream cheese, fresh honeycomb, apple, house made lavosh (gfo)

(v) vegetarian (gf) gluten free (vgn) vegan