



## Valentine's Day Menu

### To Start

Prawn + Bug Tart | Crème Fraiche | Sesame Wafer | Caviar

### To Share

Warm Baguette | Whipped Ricotta | EVOO Aged Balsamic  
Tasmanian Half Shell Scallop | Fresh Mango | Fermented Chilli  
Brisbane Valley Quail | Roasted Nectarine | Braised Witlof |  
Sauce Foie Gras  
Fremantle Octopus Carpaccio | Gremolata | Parmesan Wafer

### Main Course – Choice

Coral Trout | Confit Fennel | Blood Orange + Witlof |  
Black Pepper Mayo

*or*

180g Eye Fillet | Jerusalem Artichoke | Asparagus |  
Creamy Pepper Corn Sauce

*or*

Hand Rolled Potato Gnocchi | Caramelized Fennel | Scamorza |  
Olive Crumble

### Dessert Tasting Plate

Basque Cheesecake | Passionfruit | White Chocolate  
Citrus Tart | Coconut Crumble  
Dark Chocolate Pavé | Coffee Soil

**\$100 per person**