

VALENTINE'S DAY MENU

CHOICE MENU / 3 COURSES / \$75.00 pp

AMUSE BOUCHE

Milawa Chevre Tart / candied onion/ basil (v)

ENTRÉE

Salmon Ceviche / avocado / fried capers / sorrel (gf)

Croquettes / Cauliflower / Gruyere (v)

Rare Beef / fragrant Vietnamese salad / toasted sesame / citrus dressing

MAIN

Gnocchi / smoked ricotta / pumpkin / hazelnuts / burnt sage butter (v)

Pork Belly / whipped potato / artichokes / glaze / pear gel (gf)

Market Fish / warm potato salad / cornichons / capers / pickled fennel (gf)

DESSERT

Chocolate Brownie / ganache / French vanilla icecream

Panna Cotta / macerated strawberries / toasted almonds (gf)

Jersey Brie / cave aged cheddar / apple / lavosh / toast

COCKTAIL SPECIALS

Rosé Spritz

Kiss-me-pepperly.

Strawberry and Lavender Blush

D R U M