

VALENTINE'S DAY 2022

Monday 14th February

5 courses \$150 per person

ENTRÉE

Steak tartare, cured egg yolk

Fiore di burrata, heirloom tomato, black olive, parmesan

BBQ WA Marron, sofrito, roast garlic butter, semolina bread

MID-COURSE

Local scallop, zucchini, ajo blanco, grapes, Yarra Valley smoked salmon caviar, sourdough

MAIN COURSE

Aylesbury duck, blackberry, corn, amaranth

Duck fat potatoes

Foraged greens, lemon verbena

PRE-DESSERT

Local fig, goat cheese, dark chocolate

DESSERT

White chocolate, raspberry, rosewater

EPOCHA

