



Valentine's Day Set Dinner

Includes one glass of Champagne pairing experience

APPETISERS | Choice of

Fraser Isle Spanner Crab, K'gari, Australia

Buttermilk, Dill, Yuzu, Tuille
D, G, SH

Blackmore Eye Round MB3 Carpaccio

Smoked Tomato, Parmigiano Reggiano, Extra Virgin Olive Oil
D

FIRST | Choice of

Caseificio Burrata, Puglia, Italy

Farm'd Mustard Cress, Confit Tomato, Il Borgo Traditional Balsamic Vinegar
D

Handline Caught Octopus, Yucatan, Mexico

Cashew, Za'atar, Walnut, Curry Leaf
T, SH

SECOND

Caribbean Spiny Lobster, Yucatan, Mexico

Bisque, Baguette, Garlic, Chive
A, D, G, SH

MAINS | Choice of

Aquna Sustainable Murray Cod, New South Wales, Australia

Beurre Blanc, Ikura, Broccolini, Pepitas, Spring Onion
A, D, SE

Sanchoku Tenderloin MB5+, Queensland, Australia

Black Winter Truffle, Saffron Potato, Roasted Shallot, Asparagus, Jus
A, D

DESSERT

Framboise Kiss

Almond Jaconde, Raspberry Confit, 64% Chocolate Mousse
D, E, G, N

