



Valentine Dinner

four course menu

FIRST COURSE

JALAPEÑO & LIME CURED HIRAMASA KINGFISH

Compressed Jalapeño, Davidson Plum Powder, Avocado Mousse, Honeydew Gazpacho, Geraldton Wax, Espelette Oil, Scampi Caviar

SECOND COURSE

SHANGRI-LA HONEY-GLAZED DUCK BREAST

Confit Duck Leg Croquette, Perilla, Ginger Scallion Oil, Native Dukkah Pickled Rosella Flower, Lao Gan Ma Jus

CHOICE OF MAIN COURSE

WAGYU MB8+

BBQ Brisket, Tallow & Brown Butter Corn Bread, Miso Corn Purée Summer Vegetable Atchara, Bush Tomato Jus

KURRIMINE CORAL TROUT

Roasted Snake Beans, Black Garlic, Young Garlic Shoots, Potato Textures, Bottarga Sea Urchin, Lemon Aspen, Bagna Càuda

DESSERT

XOXO VELVET CAKE BOX

Raspberry Cheese Mousse, Velvet Genoise, Pink Champagne Gelée

ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts

