



Valentine's Day Menu

Share – To Start

Crust + Co Bread | Butter

Yellow Fin Tuna | Capers | Sumac | Crème Fraiche | Avocado | Croutons

Brisbane Valley Quail | Black Garlic | Kohlrabi | Radish

Zucchini | Falafel | Labneh | Lemon Jam | Smoked Almonds

Mains – Choice of

Southern Downs Eye Fillet | Truffle Potato | Miso Glazed Leek |
Mustard Jus



Coral Coast Barramundi | Shiitake | Pickled Cucumber | Miso | Sesame |
Cultured Cream



Aged Duck Breast | Caramelised Baby Fennel | Potato | Orange |
Tarragon | Candied Fennel



House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta

Desserts – Choice of

Crème Brûlée | Almond Biscotti | Yuzu | Berries



Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet



Cheese Plate Served with:

Warm Walnut Bread | Truffle Honey | House Made Lavosh | Pear

- Woodside Jersey Brie | *Adelaide Hills Australia*

- West Country Farmhouse Cave Aged Cheddar | *Dorset England*

\$110PP

House Cut Chips | Aioli | 10

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onion | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9