

Valentines Day

To Start.

BURRATA

Textures Of Beetroot, Salt Bush Pesto, Native Basil (GF/V/VGO)

BEEF TARTARE

Australian Pure Black Angus MS3+ Eye Fillet prepared tableside with your choice of Fresh Egg Yolk, Lemon, Worcestershire, Tabasco & Selection Of Mustards (GF)

KING-FISH

Ceviche, Avocado, FNQ Mango, Finger Lime, Native Karkalla, Sea Salt (GF)

To Continue..

PARMIGIANA

Traditional Italian Parmigiana Di Melanzane; Locally Grown Eggplant, Native Thyme, Basil Infused Tomato Napoli, Mozzarella (GF/V/VGO)

PURE BLACK ANGUS EYE FILLET

200gr Pure Black Angus MS3+ Eye Fillet, Pressed Beef Shin, Buttery Mash, Baby Carrot, Warrigal Greens Chimichurri, Bordelaise Jus (GF)

CORAL SEA TROUT

Whole Locally Caught Coral Trout for Two; Filleted Tableside with Potato Gratin, Sauteed Silverbeet, Grapefruit Hollandaise (GF)

To Conclude...

MILK CHOCOLATE FONDUE

Warmed Milk Chocolate Fondue, Toasted Macadamias, Pretzel, Meringue, House Made Turkish Delight, Local Tropical Fruits (GFO)

PANACOTTA

Coconut Pannacotta, Finger Lime, FNQ Mango, Local Passionfruit, Raspberry Sorbet (GF/ VGO)

DARK CHOCOLATE MOUSSE

Dark Chocolate & Olive Oil Mousse, Macadamia Praline, Wattleseed And Vanilla Ice Cream (GF)

2 COURSE: 95 | 3 COURSE: 125 | WINE PAIRING: +65