

# Valentine's MENU

\$160pp – Includes a glass of Rosé Champagne on arrival and premium beverage

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## AMUSE-BOUCHE

Pacific oysters, raspberry vinaigrette  
Selection of bread with cultured & flavoured butter

## DUO D'ENTRÉES

### *Yellow fin tuna sashimi*

Nam Jim gel, melon radish, finger lime, wasabi peas furikake, ponzu

### *Tajima wagyu MBS 7+ Beef carpaccio*

Thinly sliced wagyu, kohlrabi ribbons, horseradish cream, pickled mushrooms, mizuna

## MAIN

*(choice of one)*

### *Lakes entrance flat head*

Charred endive, chimichurri, yuzu beurre blanc, shaved asparagus, fish roe

### *Otway lamb*

Lamb backstrap, cauliflower purée, heirloom honey glazed carrots, confit garlic and garden peas emulsion, pinot noir jus

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## VEGETARIAN ENTRÉE

Beetroot and peach carpaccio, vegan feta, avocado mousse, garden leaves, pine nuts

## VEGETARIAN MAIN

Coal roasted heirloom cauliflower, coconut tahini, almonds, crispy kale, mix seeds

## DESSERT

### *Mio amore*

Coconut and lime moelleux, Tahitian vanilla cremeux, Raspberry and rose confit, Lychee gel, Raspberry croustillant