

Be My Valentine...

with three course meal and sparkling wine

Entrée

3 Natural oysters, Yuzu kosho vinaigrette, lemon

Citrus cured fish, pickled & pressed cucumber,
lemon oil, lava salt, shiso, tostadas

Otway pork dumplings, smoked pork brodo,
shiitake mushrooms, green onion

Main

Saffron verjuice risotto, buttered green asparagus,
crispy skinned barramundi, dressed cress

Slow braised chicken & caramelised onion ragu,
pappardelle, cured egg yolk, soft herbs

Forest mushroom veloute, pan fried gnocchi,
shemij mushrooms, Meredith Dairy goats curd

250g Gippsland Valley grass-fed striploin,
shoestring fries, rocquette salad, café de paris

Dessert

Oolong tea panna cotta, black tapioca &
brown sugar syrup, vanilla creamux, sesame brittle

Coffee chocolate opera slice, salted caramel
popcorn, hazelnut praline cream

Eton mess of passionfruit curd, yuzu pearls,
seasonal berries, smashed meringue, berry gel

