

VALENTINE'S DAY



Entrée:

Raw yellow fin tuna w Ortiz anchovy mayo, pea puree, radish & pork crackle

Local broad beans & asparagus w organic fromage blanc, lemon, salsa verde & basil cress

Beef fillet tartare w pickled dill cucumbers & rye sourdough crisps

Myponga Beach salt & pepper squid with aioli, chilli & spring onion

Chicken, lime leaf & coriander spring rolls with chilli sambal



Main:

Scotch fillet w hand cut potatoes, broccolini, roast beetroot salsa, horseradish crème fraiche & jus

Vietnamese roasted pork belly w a green mango, BBQ corn & peanut salad w nuoc cham dressing

Roasted chicken breast w a preserved lemon & roast capsicum cous cous, green beans
& capsicum coulis

Smoked lamb rack w hummus, burghal tabouli & smoked chilli yoghurt

Parmesan gnocchi w a tomato & black olive sugo, zucchini flowers & Hindmarsh Valley goat's feta

K.I. King George Whiting served Coopers beer battered with chips & salad



Dessert:

Coconut sago pudding w sweetcorn ice-cream, puffed black rice & salted toffee

Dark chocolate & cherry tart w cherry sorbet & vanilla mascarpone

Kaffir lime syrup soaked sponge, mango, sugared peanut & passion fruit curd mess
w white peach sorbet

Pistachio panna cotta w Mt Compass strawberries & cookie crumbs

Aged cheddar served with house made lavosh, quince paste & muscatels



Two Courses: \$60 per head

Three Courses: \$75 per head

Price includes a glass of Billecart Salmon Champagne or Rockford Sparkling Black Shiraz