

# ***Valentine's Day***

***2 courses \$65 or 3 courses \$80***

***Includes a glass of either Rockford black shiraz or Billecart-Salmon Brut Reserve***

## **Entrée**

Crumbed organic l'artisan haloumi bites, tomato & peach relish, lemon

Yellowfin tuna tartare, pork crackle, wakame, yuzu mayo, Chinese black vinegar

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Vegan tofu, Chinese mushroom & savoy cabbage spring rolls

Chargrilled cauliflower, hummus, herb quinoa salad, dukkah, pomegranate dressing

## **Main**

Redgum smoked organic lamb cutlets, roast capsicum & eggplant caponata, Persian feta, duck fat kipflers, green beans, jus

Free range chicken breast, a cheddar, leek & chive croquette, chargrilled zucchini, sweetcorn puree, pine nut & raisin salsa, jus

Roasted pork belly, nduja braised cannellini beans, chipotle mayo, avocado, jalapeno, coriander, lime salsa

Parmesan gnocchi, roasted butternut, confit heirloom tomatoes, snowpeas, buffalo mozzarella, basil pesto

Chargrilled Riverine, NSW - 300g scotch fillet  
roasted Roma tomato, caramelised onion, hand cut chips, broccolini, jus

Kangaroo Island King George Whiting either (Coopers' beer battered, crumbed, or grilled)  
chips, tartare sauce, salad

## **Dessert**

Baked lemon tart, lemon curd, passionfruit sorbet, fresh raspberries

Callebaut dark chocolate torte, hazelnut chocolate ice cream,  
spiced rum poached white peach

Fleurieu honey yoghurt & white chocolate panna cotta, Mt Compass strawberry jam,  
almond biscotti

Pyengana Dairy traditional cloth bound cheddar,  
house made lavosh, quince paste, muscatels, local fruit

**We endeavour to accommodate all dietary requirements, so please do not hesitate to ask.**