

Valentine's Day

Dinner Menu

2 courses \$75 or 3 courses \$90

Includes a glass of either Rockford Black Shiraz or Billecart-Salmon Brut Réserve

Entrée

Chorizo & chargrilled corn croquette, mojo aioli,
Victory garden herbs, reggiano

Myponga Beach salt & pepper squid, aioli,
chilli, spring onion (DF, GFO)

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Tofu, shitake mushroom & savoy cabbage spring rolls, chilli sambal (VG, V, DF)

Panzanella, fior di latte, grilled peach, rainbow cherry tomatoes,
shallots, croutons, basil, (V, GFO, DFO, VGO)

Main

Free range pork cutlet, pesto verde, moghrabieh, green beans,
orange & fennel salad, caramelised apple, jus (GFO, DFO) *Nuts

Tea smoked duck breast, quinoa, charred broccolini, ruby grapefruit,
pomegranate, Victory herbs, jus (GF, DF)

Chargrilled (350g) grain fed South Australian scotch fillet, crushed sweet potato,
crispy cavolo nero, broccolini, truffle butter, jus (GF, DFO)

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

Dukkah roasted pumpkin, green lentils, roast almonds, sunflower shoots, pepitas,
tahini coconut yoghurt, Victory garden herbs (GF, DF, V, VG) *Nuts

Dessert

Peach semifreddo, freeze dried raspberries, lemon curd (GF)

Dark chocolate & frangelico mousse, bitter cherries, Persian fairy floss (GF)

Pandan panna cotta, rum glaze, pineapple crisp, toasted coconut (GF)

Cheese served with house lavosh, local fruit, muscatels, quince paste (GFO, V)
Maffra cheddar, Rhone-Alpes French Brique D'Affinois, Berry's Creek, Riverine Blue

V- vegetarian, VG vegan, GF gluten free, DF dairy free, VO vegetarian option, VGO vegan option,
DFO dairy free option, GFO gluten freeoption, *dish contains nuts.
(Please advise of Coeliac and other dietary requests)