Valentine's Dinner

2 course - $80pp / 3 course - $95pp

Includes a glass of either the Rockford Sparkling "Black Shiraz" or the Billecart-Salmon Brut Réserve Champagne per person

Entrée

Pea, mint & parmesan croquettes, citrus aioli,
Victory garden herbs (V)

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)

Abrolhos Islands W.A. baked half shell scallops (3),
gazpacho, chorizo crumb (GF, DF)

Main

S.A. free range chicken breast, charred cos lettuce, maple glazed pancetta,
croutons, white anchovy, cured egg yolk, parmesan (GFO, DFO)

Pan fried Atlantic salmon fillet, garlic & herb baby potatoes, pesto Verde,
aioli, rocket, fennel, orange, dill (GFO, DFO)

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

S.A. free range pork belly, green mango, coriander & Chinese cabbage slaw, nuoc cham,
*coconut sweet potato, roasted peanuts, chilli shallot caramel, jus (GF, DF) *Nuts*

Chargrilled 350g Tasmanian Pure Black Angus (MB5+) scotch fillet steak,
paprika spiced patatas bravas, sofrito, BBQ corn & lime salsa, broccolini, jus (GF, DF)

Spiced pumpkin, preserved lemon & sumac roasted chickpeas, lime tahini, confit shallots,
*roast capsicum, toasted pinenuts, sunflower shoots, baby mint (GF, DF, V, VG) *Nuts*

Dessert

Sicilian cannoli, hand crafted by Andy Clappis,
citrus & dark chocolate infused sweet ricotta, marsala ice cream

Vanilla crème brûlée, berry coulis, summer berries, baby mint (GF)

*Persian love cake, vanilla yogurt, pistachio gelati, cardamom sugared pistachios (GF)*Nuts*

Three cheese, house lavosh, fruit, muscatels, quince paste (GFO, V)
New Zealand, Waikato Vintage cheddar / Auvergne France, Fourme D'Ambert AOP blue
Woombye Queensland, Woombye Ash brie

Our team of chef's welcome dietary requests and can accommodate other options.

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