

Valentine's Day

To Start

Duck and foie gras terrine, seared king scallop, plum and apple

St Maure goats cheese tart, caramel shallots, raspberry vinaigrette, herb salad

Plates

Roast Tasmanian salmon, green beans, confit beetroot, béarnaise sauce, mint

300g grass fed scotch fillet, duck fat and chive potatoes, truffle sauce

Something Sweet

Salt chocolate and peanut butter parfait, shaved chocolate, banana mousse

Crème' caramel, rum and raisin ice-cream, burnt Adelaide Hills fig

\$45 for two courses or \$55 for three courses

