

# Valentine's Day

*You can choose from two sittings for Dinner:*

*1st Sitting: Booking times: 5pm, 5.30pm and 6pm enjoy a comfortable 2 hour sitting*

*2nd Sitting: Book from 8.00pm, 8:15 or later; enjoy your table for the evening*

**2 course - \$68.0**

**3 course - \$85.0**

**Enjoy a glass of Italian Prosecco or Aperol Spritz on arrival**

**Entree**  
(choice of)

'Lease 65' oysters, (6) St Helens East Coast Tasmania  
Bass Strait wild-caught scallops, mushroom broth, wakame, sea herbs  
Mt Gnomon Farm rare-breed ham hock terrine, piccalilli, brioche  
Heirloom tomato, Tongola goats curd, black olive crumb  
Cured Ocean trout, cucumber, lemon, radish

**Main Course**  
(choice of)

Sticky King Island beef short rib, soba noodles, sesame  
Pan roast Nichols chicken, barley, chorizo, mushroom sauce  
Pan roasted Huon salmon fillet, Lebanese zucchini, Spring Bay mussels, miso broth  
Scottsdale pork scotch, caramelized apple, fennel, mustard  
Slow Cooked Flinders Island lamb neck + ribs, eggplant, pinenut dukkah,  
pomegranate, Mountain River yoghurt

**Dessert**  
(choice of)

Pyengana Dairy cream 'crème brûlée'  
P.S. Pavlova, Burlington Farm berries, passionfruit curd  
Anvers soft chocolate pavé, cherry, Pyengana Dairy ice cream

King Island Dairy cheese plate;  
King Island Dairy Surprise Bay cheddar  
King Island Dairy 'Roaring Forties' blue  
.. oat cake, lavosh, fruit loaf, rhubarb jam