



# VALENTINE'S DAY 2024

## SAMPLE MENU

### STARTER

Western Australian marron  
finger lime, cultured cream  
lemon jam, buckwheat pikelets

### ENTRÉE

Seared scallops  
polenta, roasted corn, pine nuts  
broomcorn, brown butter

### MAIN

*choice*

Roasted snapper  
young cucumber, pea greens  
parsley and lime emulsion

Aged Kurobuta pork rack  
Tropea onions, muscatel raisins  
hazelnuts, apple and potato purée

### DESSERT

Strawberries and Raspberries

### Optional wine pairings

Classic \$90

Premium \$190

Executive Chef Peter Gilmore  
Head Chef Rob Cockerill