

# Valentine's Dinner Menu

\$95pp

\$55pp matched wine

Oyster ea – lime & shallot vinaigrette

Bruised cucumber, sesame, miso

Prawn salad - Skull Island, pickled mussels + octopus, potato, celery, aioli

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Tasmanian crayfish – Charcoal grilled, wakame butter, sea vegetables

BBQ corn, shishito peppers, salted ricotta

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Bannockburn chicken, summer truffle mousse, leg fricassee,  
chicken vinaigrette

or

Meredith lamb shoulder, slow roasted eggplant, smoked crème fraiche, dukkah

Salad of summer greens, dill, French dressing

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Milk chocolate delice, salted peanut praline, honeycomb

## In Addition

Selected local + imported cheese, quince, muscatels, house made breads 26

\* Please inform your waiter of any dietary & allergy requirements.

\* Please note, we cannot guarantee that all dishes will be free from allergens.

\* Menu is seasonal & is subject to change