

VALENTINE'S DAY 2017
SIX COURSE DEGUSTATION

Sabayon of pearl tapioca with Coffin Bay oysters and caviar

Salad of grilled pears, parmigian reggiano, melba toast, grapes,
English walnuts and shaved black truffles

Grilled octopus and pan seared scallops with yuzu
smokey ketchup, summer herbs and lemon oil

Champagne mango sorbet with young coconut cream
and coconut meringue

Confit duck legs, cauliflower puree, fennel and grapefruit salad

Desserts to share

Bitter sweet chocolate soufflé and brown butter ice cream

White gold buttermilk pannacotta, strawberries and pineapple