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VALENTINE'S DAY MENU 1

\$75

6.30pm or 8.30pm

Hervey Bay scallop sashimi

yuzu, roe cream, chicken skin

Seared wallaby

native peppers, oyster sauce, kiwifruit

Char-grilled rump cap

chimichurri, smoked bone marrow

Chèvre

figs, fig syrup, nut crumble

Fresh berries

pink moscato sorbet, rose, sorrel



VALENTINE'S DAY MENU 2

\$125

Hervey Bay scallop sashimi

yuzu, roe cream, chicken skin

Grains - toasted, boiled, puffed and fried

smoked organic yoghurt, confit egg yolk, pomegranate, persimmon vinegar

Seared wallaby

native peppers, oyster sauce, kiwifruit

Roasted blue cod

Sweet and baby corn, Duroc ham, wood ear mushroom

Char-grilled rump cap

chimichurri, smoked bone marrow

Chèvre

figs, fig syrup, nut crumble

Fresh berries

pink moscato sorbet, rose, sorrel

Petits fours