

# VALENTINE'S

## Menu

**\$159**  
per couple  
3 Course Menu



### STARTER

**\*SERVED AS A SHARE PLATE TO THE TABLE**

#### Ocean antipasto plate

*Flat bread, dips, ARW mint & macadamia dukkha Oysters, beetroot cured salmon & charcuterie selection*

### MAIN

**\*YOUR CHOICE BETWEEN**

*Confit Duck with creamy mash, seasonal vegetables & ARW red wine jus (GF)*

*Salmon fillet with creamy mash, seasonal vegetables & beurre blanc sauce (GF)*

*Lamb backstrap cooked medium rare with ARW mint & macadamia dukkha crust, Mediterranean vegetable cous cous, mint & cumin yoghurt with ARW red wine jus*

*Japanese battered eggplant batons in a fragrant Sichuan sauce and Asian salad (V, VG, DF, GF)*

### DESSERT

**\*YOUR CHOICE BETWEEN**

*Lavender Pannacotta with sugar lavender shards (GF)*

*Coconut pina colada pudding (VG, GF)*

*Strawberry cheesecake with strawberry coulis & chantilly cream*

*Chocolate lava cake with Vanilla bean ice cream & chocolate crumb*

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE—GUIDE ONLY.  
IF YOU HAVE AN ALLERGY OR HIGH INTOLERANCE, PLEASE INFORM OUR STAFF ON ORDERING. SOME ITEMS MAY BE SUBSTITUTED WITHOUT NOTICE.

