

euro

Valentine's Day

Glass of Mumm Rosé Champagne NV

Amuse bouche from the kitchen



Confit white peach, buffalo milk + curds, roast pistachio, bee pollen

Pekin duck leg + breast, spring roll, house-made hoisin, dukkah

Market fish + prawn ravioli, fennel, lemon brown butter

Butter poached crayfish, heirloom tomato, focaccia toast, kalamata olive, basil
(additional \$12.50)



Wood-fire roasted gurnard, blood orange 'grenobloise', samphire, cauliflower

Goat's curd tortellini, carrot textures, carrot brown butter, capers

Southland lamb loin, eggplant caviar, sheep's milk labneh

Darling downs wagyu beef 'rossinni', duck liver parfait, brioche crumb, truffle
(additional \$8)



Slightly salted chocolate tart, raspberry shards, raspberry smash + sorbet

Black doris plums, pistachio sponge cake, marzipan, plum sorbet