

Valentine's Day

3 COURSES SET MENU

ENTRÉE | TO SHARE

Pork Terrine, cranberry chutney, cornichons & toasted brioche
(GF option without brioche)

Skull Island king prawn, marie rose, cos salad & lemon

Beetroot tartare (VG option)

MAINS | INDIVIDUAL

Riverine grass fed Eye fillet serve with fries, served
with peppercorn & bearnaise sauce (GF)

Ora king salmon, fennel, orange & dill salad served with lemon (GF)

Grilled spatchcock, broccolini, salsa verde & parmesan (GF)

Mushrooms risotto with mon pere brie & truffle oil

DESSERT | TO SHARE

Sticky date pudding with vanilla ice cream & butterscotch

Chef's selection of cheese board for two

Mud chocolate cake with berry compote & raspberry sorbet (VG Option)

GF - Gluten Free | VG - Vegan

PRINCE ALFRED