

# valentines degustation

\$95 per person

vodka cured tasmanian salmon terrine & cerviche of scampi with an asparagus salad  
accompanied by a wattle seed & lime dressing

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crispy skin duck breast served on green tea noodles with a orange jus and seared scallop with a  
miso sabayon

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steamed tornedo of whiting fillet, with a salmon mousse & bisque sauce

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kangaroo fillet pan roasted with caramelized baby leeks served with a mountain pepper &  
sweet potato dumpling & a sweet & sour riberry sauce.

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mille feuille of bitter chocolate mousse & strawberry mascarpone with cointreau syrup & fairy  
floss

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bottle of verve moisons cuvee extra blanc de blanc brut, france to share