



Valentine's Day Dinner Tasting Menu

Set menu \$150 per person

Amuse

Grilled mooloolaba bugs, iberico jamon, salmon roe, daikon, chilled dashi

W.A. octopus, comté cheese, burned green capsicum, pineapple and puffed pork skin

Local reef fish, squid ink rice, asparagus, aioli, sea blite

Cape grim beef eye fillet, oyster sauce, sweet corn ice cream, crispy quinoa, mint

Watermelon granita, lime gel, olive oil, ribbery berries

Champagne and lychee chiboust, crystallised rose petals, strawberry sorbet

Bookings essential, please contact Elle Hunt - T 07 4946 8536