

VALENTINE'S DAY MENU

\$140 per person

Arancini

parmesan & truffle, pea puree
crispy pancetta

Taste of the Sea

Cured Kingfish

roast peppercorn & fennel seed
sheep's milk lemon labne, herb oil, coriander lavosh

Confit 'Petuna' Ocean Trout

beetroot, pernod, citrus salt
rye & pistachio crumb

Smoked Eel

sweet soy & mirin glaze
kewpie style mayo, spring onion

Middle Course

Pasture-Raised Beef Carpaccio

parmesan whip, caper & parsley dressing
toasted pine nuts, picked micro greens, focaccia crisps

Palette Cleanser

1309 local berry sorbet

BALGOWNIE ESTATE

Main Course

Herb Crusted Lamb Rack

crushed pea & native river mint
woodland mushroom pie, charred shallot, lamb jus

Or

Pan Seared Tasmanian Monkfish

wonton prawns, toasted black sesame seeds
chilled cucumber & ginger broth, coriander cress

Sweet Treats

Heart Shaped Macaron

Cuvée milk chocolate ganache & raspberries

Petit Raspberry Cake

fresh local strawberries & thyme cream

Mini Pavlova

coconut chantilly cream & fresh berries