



## Valentine's Day Menu

### Bread

Organic Sourdough Roll | Cultured Butter | Smoked Salt

### First Course

Yellowfin Tuna Carpaccio | Sand Crab | Avocado | Cucumber |  
Finger Lime

### Second Course

Brisbane Valley Quail | Almond Cream | Chard Sugarloaf |  
Apricot

### Third Course

John Dory | Dashi Edamame Puree | Sea Greens | Daikon |  
Shiitake | Yuzu Oil

*Or*

Riverina Black Angus Eye Fillet | Baby Onion |  
Smoked Cheddar Beignet | Mushroom | Black Garlic

### Fourth Course

Valrhona Kalingo Chocolate Tart | Coconut | Cherry | Rosella

*Or*

Customs House Crème Brûlée | Poached Blood Plum |  
Mascarpone | Feuilletine

**\$120 PP**