

VALENTINE'S DAY

STARTERS

*SCALLOPS in the shell with harissa butter,
topped with crispy bacon.*

*SPICED CURED VENISON cured for 4 hours in juniper berry and
fennel spice mix. Served with creamed almond,
spiced orange and beetroot marmalade, crispy shiitake mushroom & EVO.*

MAIN

THE LOVE FEAST

Buttered Morton Bay Bug half tails, baked field mushroom

Crispy skinned salmon fillet with red currant sauce

*200g fillet steak with salt and lemon, herbed potatoes
and chopped green salad.*

SHARED DESSERT

*CHOCOLATE LAVA CAKE served with Fiore Di Latte ice-cream
and orange caramel sauce.*

*CHAMPAGNE JELLY topped with an Eton Mess of berry coulis,
broken meringue and whipped double cream.*





HUNTER
& BARREL