

Valentines Day

\$85 per person

Amuse bouche

Entrée

Meredith goats cheese stuffed zucchini flowers in crisp tempura
on a heirloom tomato salsa

Western Plains pork belly on parsnip puree, wilted rocket,
organic radish & red currant salad, thyme jus (g)

Seared quail on a salad of green olives, pomegranate & walnuts
with organic leaves & a local verjuice dressing (g)

Australian prawns on a macadamia nut sambal a
green paw paw & mango salad with Asian herbs & fried shallots

Main

Rotolo of summer vegetables with heirloom tomato concasse
Persian fetta, activated sunflower seeds, rocket & pinenuts

Breast of duck on pumpkin puree with a spiced cherry, orange,
beetroot & watercress salad, red wine jus (g)

Loin of Tuki lamb with a ratatouille parcel of summer vegetables &
Meredith goats cheese, basil pesto jus (g)

Grilled fillet of kingfish on roast parsnip puree with baby leeks,
Yarra Valley salmon roe and a carrot and orange sauce (g)

Dessert

Ginger infused crème brulee & homemade biscotti

`Cherry Eton Mess`

Poached cherries with meringue pieces, mascarpone & praline (g)

Hot mango and frangipane tart with toasted coconut ice cream

Rich dark chocolate and macadamia nut semifreddo with
summer berries & sesame tuile (g)

ResDiary restaurant