

Valentine's Day Menu

by Executive Chef Rudolf Segers



Cocktail

Blushing Sparkler

chambord, prosecco, fresh raspberries

Do let us know if you'd prefer a non-alcoholic mocktail

Canapés

Compressed Watermelon (SE, SF)

togarashi crusted nz caught tuna loin, avocado hummus

+

Free-Range Chicken & While Mushroom Croquette (G)

kamo kamo & roasted cumin foam



Amuse Bouche

Salmon en Croûte (SF, G, D)

asparagus cappuccino, truffle hollandaise



G
Contains
Gluten

D
Contains
Dairy/Egg

SE
Contains
Seeds

SF
Contains
Seafood

N
Contains
Nuts

A
Contains
Alcohol

P
Contains
Pork

VE
Vegan

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Entrée

Kinloch Honey & Chèvre Rocher (N, G, D)

coromandel macadamia nuts, beets, smoked eggplant purée,
pomegranate vinaigrette

OR

Pan-Seared Costal Stargazer (SF, P, D)

cauliflower skordalia, taraua range pancetta, stuffed zucchini flower,
carrot & star anis beurre blanc

Main

Lumina Lamb Rack (D)

beluga lentils, gusti glazed green apple, kumara purée, black olive dust,
apple beurre blanc

OR

Skull Island Tiger Prawns (SE) OR Roasted Heirloom Baby Carrots (VE Option)

kailaan, wild & sushi rice cake, jack fruit pickle, red turmeric gaeng garee curry

OR

Pure South Grassfed Eye Fillet (A, D)

potato & pumpkin pave, caramelised peach, esk valley merlot jus

Dessert

Pistachio Panna Cotta (D, N, G)

kefir, plum compote, kunafa bridle, candied pistachio

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Coffee & Petit Fours



G Contains Gluten	D Contains Dairy/Egg	SE Contains Seeds	SF Contains Seafood	N Contains Nuts	A Contains Alcohol	P Contains Pork	VE Vegan
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