



Valentines Day

2026

La brioche pour deux

Pull apart house made brioche, beurre noisette butter, sage salt

L'amuse-bouche

Violet macaron, smoked trout mousse, salmon roe

Le soufflé de chèvre

Beetroot and goats cheese soufflé, goats cheese sorbet, nut crumb

Le canard aux prunes

Roasted Tathra Place duck crown, plum, grilled broccolini, plum jus
Served with duck fat potatoes, rosemary salt

Le pré-dessert

Passionfruit sorbet, liquorice gel, vodka foam

La rose

White chocolate mousse rose with a raspberry rose centre,
Lychee gel, fresh raspberry

\$200pp

No dietary substitutions will be made for this menu

