



PORT OFFICE HOTEL

VALENTINE'S DAY

ON ARRIVAL

Hot Smoked Salmon Tartlet
Warm Sourdough with pepe saya butter



ENTRÉE

½ Dozen Rock Oysters with champagne granita
Kingfish ceviche with dill crème fraiche, pickled shallots, black tobiko, shiso
Traditional Steak Tartare with garlic crostini, quail egg
Truffle Mushroom Arancini with truffle aioli, pecorino



MAIN

Red Emperor with romesco sauce, grilled asparagus, black tiger prawn, toasted almonds, micro cress
250g Wagyu Rump Cap +9 MBS served with carrot puree, blistered truss tomatoes, salsa verde and your choice of sauce
250g Five Founders Eye Fillet with onion soubise, portobello mushroom, dukkah, tomato salsa and balsamic onion and your choice of sauce
Smoked Duck Breast with confit duck leg, wilted spinach, pommes anna and blueberry jus
Ricotta Gnocchi with pecorino, minted pea puree, petit pois, sugar snap peas, snow peas, goats' fetta, spring onion oil, pea shoots



PALATE CLEANSER

Lemon Sorbet



DESSERT

Chocolate Marquis, pistachio ice cream, toasted pistachios, chocolate shards, chocolate pearls
Apple & Pear Tarte Tatin, burnt caramel ice cream, spun sugar basket, salted caramel sauce
Three Cheeses – Cheddar, Truffled Brie & Blue Cheese served with grapes, muscatels, quince paste & lavosh crackers



TO FINISH

Petit Fours

