

N o M I | KITCHEN

VALENTINE'S DAY

3 COURSES | \$95

starter or salad, entrée & dessert

4 COURSES | \$115

starter, salad, entrée & dessert

STARTER

POACHED SKUNA BAY SALMON

Creamy Leek Casserole | Parmesan Tuille

RICOTTA GNOCCHI

Sage Brown Butter | Shaved Truffle

SALT & GARLIC PRAWNS

Scallion Pancake | Yuzu Cream

SALAD

KALE, MACHE & ENDIVE

Fourme D'Ambert Cheese | Pickled Grapes | Brioche Crouton
Dijon Mustard Vinaigrette

LITTLE GEM

Poached Quail Egg | Pumpernickel Breadcrumbs
Shallot Sherry Confit Dressing

LOCAL GREENS

Blood Orange | Goat Cheese | Roasted Hazelnuts
White Balsamic Dressing

ENTRÉE

SEARED JOHN DORY

Kalamata Olive Mashed Potato | Wilted Spinach | Fried Capers
Bay Leaves

RED SNAPPER

Confit Bell Peppers | Sorrel & Potato Salad

CREEKSTONE BEEF FILET

Classic Gratin Dauphinois | Bone Marrow | Cabernet Sauce

ROHAN DUCK BREAST

Kale Noodle | Creamed Corn | Morel Cream Sauce

DESSERT

COCONUT & PASSIONFRUIT ENTREMETS

Compressed Pineapple | Cherry Espuma | Poached Mango | Black Lime

ILLANKA CHOCOLATE COVERED STRAWBERRY CRÈME BRÛLÉE

Madeleine | Strawberry Feuilletine | Italian Meringue

WHIPPED FROMAGE BLANC CHEESECAKE

Red Velvet Cake | Raspberry Granite | Champagne Gelee
Oplays White Chocolate