



Valentine's Day

on the Serafino deck

Pumpkin & Ginger Tart

Local chèvre, apple cured garden zucchini

Paroo Kangaroo Tartare

Mountain pepper rice cracker, beetroot & juniper ice cream

Hāpuka

Lobster bisque, purple carrot, sweet corn tuile

Suckling Pig Belly

Smoked potato, baby toffee apple, sour cherry gel

Lenswood Pasture Raised Confit Duck

Green curry, tea soaked raisins, yoghurt foam, Madras granola

Lamb Fillet

Dashi consommé, garlic variations, rosemary foam

Native Lime Granita

House made yoghurt, finger lime pearls

Mirrored Chocolate Tart

Wattleseed, textures of mandarin, hazelnut

