

—
**PUBLIC
DINING ROOM**
BALMORAL · SYDNEY
—

Valentine's Day 2017

Entrées

HIRAMASA KINGFISH CARPACCIO, PINE NUT PURÉE, GRAPEFRUIT, RADISH, PUFFED QUINOA

—
SEARED SCALLOPS, ORANGE PUREE, CARROT TEXTURES, CURRY OIL, MICRO CORIANDER

—
CRISPY PORK BELLY, JOWL CROQUETTE, APRICOT VARIATIONS, CREAMED SPINACH, ALMONDS, PUFFED SKIN

—
TWICE BAKED GRUYERE CHEESE SOUFFLE, HAZELNUTS, ONION CREAM, BITTER LEAVES, CALVADOS APPLES

Mains

TASMANIAN PASTURE FED EYE FILLET, LEEK, POTATO, PICKLED & CHARRED ONION, CAVOLO NERO, HORSERADISH CREAM

—
MARKET FISH, SWEET CORN VARIATIONS, YUZU GEL, CRISPY SILK THREADS, KING BROWN MUSHROOMS

—
FRESH HOUSE MADE TAGLIATELLE, ALASKAN KING CRAB, TOMATO CONCASSE, BABY ZUCCHINI, CHILLI

—
HOLMBRAE CORNFED CHICKEN, JERUSALEM ARTICHOKEs, FARRO, PANCETTA, PRUNE, WARRIGAL GREENS, JUS GRAS

To Share

6 HOUR SLOW BRAISED LAMB SHOULDER, HEIRLOOM BABY CARROTS, POTATO PUREE, SALSA VERDE, MINT PEARLS & JUS

On The Side

DARLING MILLS SALAD, RADISHES, LEMON MUSTARD VINAIGRETTE

Desserts

STRAWBERRY VACHERIN, MERINGUE, STRAWBERRY VARIATIONS, CRÈME CHANTILLY

—
LEMON CURD, COMPRESSED PLUMS, SABLE, COCONUT, WHIPPED LEMONGRASS JELLY, YOGHURT SORBET

—
VALRHONA CHOCOLATE MOUSSE, CONFIT RASPBERRIES, DARK CHOCOLATE & PRALINE FEUILLANTINE, SALTED CARAMEL ICE CREAM

—
BRILLAT SAVRIN & MONTGOMERY CHEDDAR SERVED WITH FRESH PEAR, ROASTED BALSAMIC GRAPES, QUINCE PASTE, HOUSE MADE LAVOSH