

# balsa

Valentine's Day

\$110 per person | Cocktail on Arrival

## S N A C K

Lobster tartlet, caviar (*df, gfo*)

## S T A R T E R S

*To share*

Pork belly bites, blood plum, chilli salsa (*df*)

Grilled scallop, green pea puree, pomegranate (*gf, df*)

Crispy eggplant, romesco, balsamic glaze (*gf, df, v*)

## M A I N S

*Choice of*

Thyme roasted lamb loin chops, carrot puree, charred cos, mint & lemon gremolata (*gf, df*)

Woodfired salmon fillet, roasted baby beets, fennel, fetta, roe (*gf, df*)

Smoked butternut pumpkin, pak-choi, whipped goat's cheese, macadamia, sage (*gf, veo, nfo*)

## S I D E S

Iceberg, buttermilk, verde, salsa (*gf, df, veo*)

Broccolini, capers, preserved lemon (*gf, v*)

## D E S S E R T

*To share*

Vanilla poached peach, anglaise, raspberry sorbet,

toasted almond praline (*gf, veo, nfo*)

## E X C L U S I V E C O C K T A I L

***Tongue and Cheek \$20***

Fair Goji Liqueur, Cilk Rose Extract, Honey Vermouth, Supasawa, egg whites

We accommodate to all dietaries

| *gf* - gluten free | *df* - dairy free | *v* - vegetarian | *ve* - vegan | *n* - nuts | *o* - option |