



# BOYDELL'S VALENTINES

*Please select, one entree, one main & one dessert.*

## **BREAD**

20 year cultivated house-made sourdough, EVO, shiraz reduction \$3pp

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## **ENTREE**

Spiced burrata, snow pea & mint salad, vino cotto, tomato gel, sumac GF  
Lemon verbena crumbed sardines, zesty lemon puree, pickled radish, fried capers DF  
Orange-cured salmon gravlax, beetroot, Kipfler potato, citrus, quail egg GF  
Wattleseed kangaroo carpaccio, pepperberry emulsion, black garlic, sesame crack GFO  
Prosciutto wrapped quail breast, crisp quail leg, semolina gnocchi, sage burnt butter

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## **MAIN**

Pan seared John Dory fillet, shallot & saffron braised onions, black pudding, heirloom tomato, black olive, Kipfler potato GFO DF  
Soft parmesan polenta, roasted mushrooms, fioretto, chestnut praline, cured egg yolk GF  
Truffle stuffed spatchcock breast on eschallot tarte tatin, confit leg, corn risotto, chicken glaze  
Roasted pork belly, smoked potato, blackberry gel, candied apple, cider jus GF DF  
House steak of the day

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## **SIDES**

Potato fondant, rosemary & pistachio praline GF	\$14
Seasonal greens	\$15
Chips, gin & vinegar salt GF DF	\$12
Cos lettuce, caper mayonnaise, pangratatto, crispy pancetta GFO DFO	\$14

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## **DESSERT**

Tart de citron, passion fruit crumb, cream anglaise, meringue, citrus salad  
Espresso martini cheesecake, biscuit crumb, blood orange syrup, coffee gel GFO  
Spiced rum chocolate delice, chocolate dirt, caramelised-banana, peanut brittle

