



# **Pethers Rainforest Restaurant**

## ***Valentine's Dinner 2024***

### **Amuse-Bouche**

*Hand shucked pacific oysters, aerated tomato consommé (GF, DF, nut-free)*

### **Entrée**

*Roasted beetroot, whipped meredith goats cheese, buckwheat paper, toasted pecan, julienne apple \*V (can be VG, GF, DF, nut-free)*

*Hiramasa Kingfish ceviche, pethers avocado, French Breakfast Radish, kombu dust \*GF, DF, nut-free*

*Smoked duck breast, roasted plum purée, compressed Parisian apple, charred scallions, onion ash \*GF, nut-free (can be DF)*

### **Palate Cleanser**

*Lemon sorbet, mint crisp (GF, DF, VG, nut-free)*

### **Main**

*Eye fillet, seared confit potato, Dutch carrot, sweet potato purée, Red onion chutney, jus \*GF, nut-free*

*Pan fried barramundi, truffled pea purée, confit potato, grilled asparagus, snap pea, toasted pistachios \*GF (can be DF, nut-free)*

*Pumpkin risotto w/ roasted squash, shaved grana padano, garden green salad V, GF (can be VG, DF, nut-free)*



## **Dessert**

*Chocolate marquise, ganache, raspberry gel, hazelnut crumb  
V (can be GF, nut-free)*

*Pandan infused coconut panna cotta, mango sago sauce, micro coriander  
V, VG, GF, DF, nut-free*

*Selection of cheese, seasonal fruits & crisp bread V (can be GF, nut-free)*

**Pricing – Food Only \$99pp inclusive of GST. May contain traces of nuts. *All menus are subject to change and availability of products.***