

PALETTE



Valentine's Day 5-course

A Glass of Champagne and A Caviar Bump on arrival

Black Garlic Bread

Spanner Crab dumpling caught by Daniel Fleming

Daikon, carrot, superior chicken soup

Gold Coast king prawn caught by Shaun Hanson

Koji rice, pork, Szechuan, chilli

Lamb ribs farmed by Tom Bull

Sweet and sour

Stanbroke wagyu rump mbs9+

farmed at chinchilla station

Potato, onion, foie gras

Pineapple farmed by Noel Boto

Soft serve, granita, lime

Include Beverage Package