

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