



PINS ON LURLINE

Valentines Day Tasting Menu - \$90.0 per person

Wine Pairing - \$30.0 per person

ENTRÉE *Diners get both;*

ZUCCHINI FLOWERS FILLED WITH RICOTTA, SUNDRIED TOMATO, FIG & PRESERVED LEMON, WITH A CAPSICUM CREAM SAUCE

SCALLOPS SERVED WITH A LEMON GEL, RADISH, SPICED MAYO ON AN ORANGE & GINGER SAUCE

MAINS *Diners get both;*

SLOW COOKED BLACK GARLIC & ROSEMARY PORK BELLY, WITH SWEET POTATO PUREE, ASPARAGUS, GOURMET TOMATOES, SMOKED JUS

MOROCCAN SPICED LAMB CUTLETS, SERVED WITH CRUMBED HALOUMI, COUS COUS & WILTED SPINACH

DESSERT *Diners get both;*

WHITE CHOCOLATE PANNA COTTA WITH CANDIED WALNUT CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO SHERBET

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE, VANILLA ICE CREAM, TRILLE BISCUIT & CARAMEL POPCORN

Menu subject to change based on seasonality / availability of produce.

Not all ingredients are listed, please speak to us if your party has specific dietary requirements or allergies.

A 10% service charge applies for groups of 10 & above. Card payments incur a 1.5% charge



PINS ON LURLINE

Valentines Day Vegetarian Tasting Menu - \$90.0 per person

Wine Pairing - \$30.0 per person

ENTRÉE

SOUP OF THE DAY FEATURING SEASONAL PRODUCE AND SERVED WITH FRESH BREAD

ZUCCHINI FLOWERS FILLED WITH RICOTTA, SUNDRIED TOMATO, FIG & PRESERVED LEMON, WITH A CAPSICUM CREAM SAUCE

MAINS

VEGETARIAN RISOTTO OF THE DAY FEATURING FRESH SEASONAL PRODUCE

BRAISED MEDITERANEAN CHICK PEAS SERVED WITH SPICED EGGPLANT, SMOKED ALMOND MILK CURDS & GREEK YOGHURT

DESSERT

WHITE CHOCOLATE PANNA COTTA WITH CANDIED WALNUT CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO SHERBET

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE, VANILLA ICE CREAM, TUILLE BISCUIT & CARAMEL POPCORN

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PINS ON LURLINE

Valentines Day Degustation Menu - \$130.0 per person

Wine Pairing \$50.0 per person

AMUSE BOUCHE – UPDATED DAILY

ZUCCHINI FLOWERS FILLED WITH RICOTTA, SUNDRIED TOMATO, FIG & PRESERVED LEMON, WITH A CAPSICUM CREAM SAUCE

SCALLOPS SERVED WITH A LEMON GEL, RADISH, SPICED MAYO ON AN ORANGE & GINGER SAUCE

FISH OF THE DAY SERVED WITH SNOW PEAS, BEURRE BLANC SAUCE, LEMON GEL, WAKAMI, CELERIAC PUREE, PICKLED GINGER & FISH CRACKLING

PUMPKIN RISOTTO, WITH SPINACH & CHAR-GRILLED VEGETABLES

SLOW COOKED BLACK GARLIC & ROSEMARY PORK BELLY, WITH SWEET POTATO PUREE, ASPARAGUS, GOURMET TOMATOES, SMOKED JUS

MOROCCAN SPICED LAMB CUTLETS, SERVED WITH CRUMBED HALOUMI, COUS COUS & WILTED SPINACH

PALLETTE CLEANSER

WHITE CHOCOLATE PANNA COTTA WITH CANDIED WALNUT CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO SHERBET

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE, VANILLA ICE CREAM, TUILLE BISCUIT & CARAMEL POPCORN

TEA OR COFFEE WITH PETIT FOURS

Not available for early sitting.

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