

LOVE  
*signature*  
VE

Amuse Bouche

**Foie Gras Parfait**  
Cherry jell, brioche, pear

First Course

**Fraser Island Spanner Crab**  
Pomelo, ruby grapefruit, jamon grissini, rock melon & mandarin sorbet

*Grand Ardeche Louis Latour – Ardeche, FRA*

Second Course

**Brisbane Valley Quail**  
Corn puree, peas, puffed sorghum, pancetta chip

*Richard Sequin Gevrey-Chambertin – Burgundy, FRA*

Main Course

**Roast Loin of Lamb**  
Globe artichoke, heirloom tomato, glazed shallot, oregano jus

*Henschke 'Five Shillings' Shiraz Mataro – Barossa Valley, SA*

Dessert

**Valrhona Caramelia Namalaka**  
Tahini caramel, black mission fig, blackcurrant

*Mas Amiel Maury Vintage – Languedoc-Roussillon, FRA*

*\*Please note this menu may vary due to access to seasonal produce*