

# VALENTINES MENU

Evening dining 2017

Home-made focaccia, aged balsamic, olive oil  
Amuse bouche

## Entrée – select one

Braised **pork belly**, rice wine pickled vegetables, fresh herbs, soy caramel, mustard miso

Grilled Keppel bay **scallops**, quinoa tabbouleh, lemon aioli, fennel pollen

Local banana **prawn mieng**, green papaya, ruby grapefruit, coriander, betel leaves, salmon roe

**Oysters** - 2 x Natural 2 x Ponzu, sesame wakame and native finger lime

Summer rolls w white soy dressing v

## Main Course – select one

Banana Station grass fed 300gm **rib fillet**, paris mash, market vegetables and duck fat béarnaise

Grilled **Ora King salmon**, quinoa tabbouleh and salsa verde

**Duck fried rice** – koshihikari brown rice, master stock shredded duck and Japanese mushrooms

Keppel Bay **bug linguine** with tomato sugo and truffle oil

Grilled **Haloumi**, quinoa tabbouleh and salsa verde v

## Desserts – select one

Trio of house churned **sorbets**

Pumpkin and ginger **cheesecake**, double cream, pepita toffee

Dark chocolate **mousse**, crème fraiche ice cream, sauce anglaise

Espresso **pannacotta**, chocolate soil, whisky foam

\$65pp incl glass of Jansz sparkling on arrival

\$159 for two incl bottle Jansz sparkling

\$189 for two incl bottle of Piper Heidsieck Champagne

Bookings Essential 4933 6244

the  
*waterline*  
restaurant

