

# Valentines Menu

Wednesday 14 February, 2018

## Canapés on arrival

Bloody Mary sorbet, celery, shallot

Smoked ocean trout rilette, rye cracker

## First

Kingfish ceviche, citrus, crispy olives, labne, coral rice cracker

Fig carpaccio, parmesan gelato, vincotto, pangrattato, thyme

Heirloom tomato and watermelon salad, goat cheese, mint, raspberry vinaigrette

Grilled tiger prawn, corn velouté, pickled mushroom, baby sorrel

## Second

Scallops, taramasalata, black olive, chervil, eschallot

Grilled sardines, skordalia, pomegranate, mint, zucchini salad

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter

Chicken liver paté, beetroot mustard, grilled brioche

## Third

Roasted eggplant, smoked rosemary yoghurt, pine nuts, baby herb salad

Pan fried whole flounder, herb crouton, capers, lemon, brown butter

Roasted lamb rack, zucchini, figs, hazelnut, saba jus

Chargrilled skirt steak, swiss brown mushroom, smoked tomato compote, baby onions

Fish pie, leeks, truffle oil

## Sides for table

Roasted baby carrots, cashew cream, sunflower sprouts, pistachio pesto

Baby vegetables, chervil, saffron vinaigrette

## Fourth

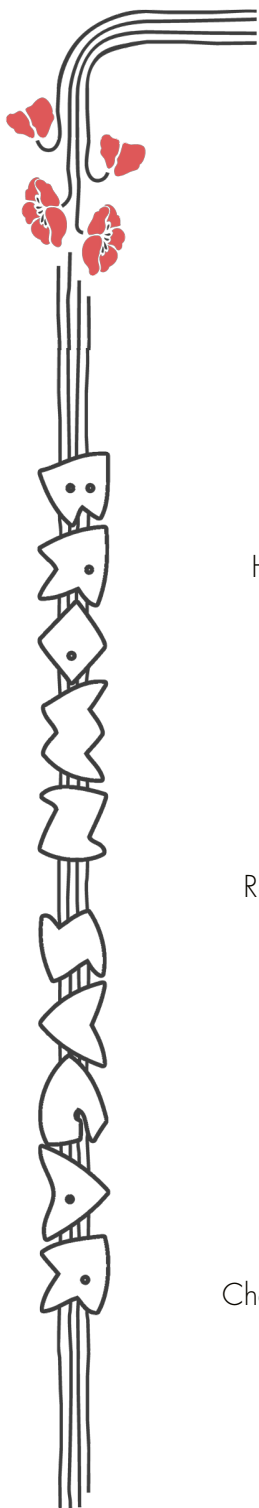
Passionfruit creme brulée, dark chocolate sorbet, quinoa wafer

Stone fruit salad, consommé, buttermilk sorbet, halva & macadamia crumb, lemon balm

Chocolate fondant, salted butterscotch & pear sorbet

Roasted strawberry millefeuille, kataifi, berry coulis, cointreau mascarpone, candied pecan

Selection of cheese





## Reservation Details

**Price** \$65p/p for 4 course sharing menu. Includes canapés, 4 course choice sharing menu with sides, petit fours.

**Beverages** Optional 4 course wine pairing \$40. No BYO.

**Dietary Requirements** Please email 48 hours prior to [info@brownsugarbondi.com.au](mailto:info@brownsugarbondi.com.au)

**Credit card details** are required to secure your reservation.

**Final numbers & cancellation policy:** Final numbers are to be confirmed 24 hours in advance. Any spaces that are not filled due to no shows on the evening will be charged at 75% of the set menu price. We will notify you of any cancellation fees applied.