FRIDAY 14TH FEBRUARY

ONE EIGHT

Jalenines 6

8 COURSE DEGUSTATION

\$120

HOUSE MADE BRIOCHE ROLL with Whipped Butter

KILPATRICK AND TEMPURA OYSTER with Classic Cocktail Sauce and Salmon Roe

TRUFFLE MUSHROOM AND CHEESE ARANCINI with Tomato Salsa and Baby Herbs

GRILLED AUSTRALIAN PRAWN Japanese Garlic Butter, Bonito and Baby Herbs

LAMB TENDERLOIN Romesco, Macadamia Crust and Red Wine Jus

MB +2 STRIPLOIN Truffle Mash, Char Grilled Asparagus and Cabernet Jus

HOUSE MADE SPINACH AND RICOTTA RAVIOLI with Creamy Mushroom Sauce, Crispy Pancetta and Baby Basil

> PANNACOTTA, PASSION FRUIT with Fresh Berries

CHEESE PLATTER TO SHARE: Vintage Cheddar, Triple Brie and Gippsland Blue with Lavash, Grissini, Quince and Fruits

BOOKINGS AVAILABLE AT 123 TIX