

Valentine's
DINNER

THE **JACKSON**

C A N A P É

QLD SPANNER CRAB TART

macadamia, finger lime & baby coriander (MSC)

WATTLESEED MUSHROOM

caramelized onion and shaved gruyere in a sesame wafer shell (V)

SYDNEY ROCK OYSTER

rose water and champagne mignonette (MSC GF DF)

E N T R E É

NATIVE ROSELLA CURED TASMANIAN SALMON

pickled cucumber, crème fraiche, aromatic threads
& yuzu dressing (MSC GF)

M A I N

(SELECT ONE)

ANGUS PRIME CENTRE CUT TENDERLOIN

rosemary and truffle infused sautéed field mushroom, Pommes
Anna and beetroot emulsion topped with micro chervil (GF)

PREMIUM AUSTRALIAN BARRAMUNDI

mint & pea puree, roasted thyme baby carrots, pomegranate
gastrique, topped with caviar & micro red chard (MSC DF GF)

S I D E

SUMMER SALAD

rocket, shaved fennel, toasted macadamia, watermelon radish,
orange segments, crumbled feta roasted butternut pumpkin,
micro mint, in a citrus dressing (GF V)

Artisanal bread with Pepe Saya butter medallion

D E S S E R T

TRIO D'AMOUR

a trio of cakes composed for a romantic finale (V)

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.