

VALENTINE'S DAY

7 COURSE DEGUSTATION - \$95.00 PER PERSON

Prawn betel leaf, pickled mango, chili, lime, coconut

Yellow fin tuna tartare, ginger, lime & chili, black
sesame wafer

Roasted duck breast, parsnip & mirin puree, orange gel,
purple congo crisps

Pan seared Tasmanian salmon, chili jam, spent lettuce with
crisp moss

BBQ pork belly, dukkah spiced kale, kimchi puree

Twice cooked lamb belly, pea puree, pickled cauliflower,
dehydrated green peas

Chocolate & orange mousse, fresh lychee, salted caramel,
pistachio and honeycomb crumb

book your table today -

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