



LADYBIRD
RESTAURANT & BAR

Valentine's Day

M E N U

To Share on Arrival

- » **Edamame** - Wok-grilled edamame, black garlic salt (GF, DF, V)

Select Your Entrée

- » **Oysters Natural (6)** - Ramekin of French shallots, toasted Szechuan, kosher salt (GF, DF)
- » **Tuna** - Tuna tataki, black sesame, nahm jim salad (GF, DF)
- » **Rice Paper Spring Rolls** - Char-grilled Angus beef spring rolls, sriracha mayo, nahm jim
- » **Vegetable Gyoza** - *Crispy fried vegetable gyoza, tare sauce* (V)

Select Your Main

- » **Steak** - 200g Premium Black Angus fillet of beef, creamed potato, port wine jus (GF)
- » **Pork** - Crispy pork belly 200g, celeriac cream, togarashi jus (GF)
- » **Barramundi** - Queensland Barramundi fillet, bok choy, seafood bisque, basil oil, fried shallots (GF)
- » **Vegetarian Curry** - *House-made green curry, roasted potato, broccolini, toasted coconut* (GF, DF, VGN)

All mains are served with the following sides to share:

- » **Potatoes** - duck fat, baby chat potatoes, toasted rosemary, sea salt (GF, DF)
- » **House salad** - Cucumber, cherry tomato, toasted chickpeas, mesclun, lime chilli dressing (GF, DF, V)

Dessert

- » **Chocolate & Cheese (for two)** - Soft centred chocolate fondant, blueberry Triple Brie with garlic honey, seasonal berries & compote, gluten free crackers (V, GF)

*Menu subject to change.