

Valentines Day

LUNCH \$65

On arrival

Kir Royale

To share with your partner...

Daisukie's sashimi of freshly caught fish, today's oysters shucked and served on ice with Chardonnay vinaigrette

Tarragon and lemon basted Burrawong free range chicken, roasted with steamed green vegetables, portobello stuffed mushrooms and jus from the roasting pan. Peach, witlof, pomegranate and aged feta salad to accompany

Petit fours by Jess with local Limoncello tartlet

BYRON
at Byron
• RESORT & SPA •

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Valentines Day

DINNER \$90

On arrival

Kir Royale

Followed by...

Seafood tasting plate of shucked Pacific oysters with Ewingsdale finger lime and Chardonnay dressing, beetroot cured salmon with baby cress and horseradish, steamed tiger prawn with kaffir lime, mango and ginger

or

Sashimi with freshly caught deep sea fish, wasabi, ginger, soy and shredded daikon and fennel

or

Salad of market figs, San Danielle prosciutto, red basil, mint, Australian mozzarella, Grumpy Grandma's cold pressed olive oil and Imogen's fig vincotto

Then...

Roasted New England grass fed beef fillet, Paris mash, Swiss brown mushrooms, sage, smoked leeks and red wine sauce

or

Today's Ballina trawlers catch, zucchini ribbons, tempura flower, sweet and sour tomatoes, white wine and basil crème fraiche sauce

or

Provincial coq au vin with boiled Nicola potatoes, button onions, peas, parsley and lemon

To finish

A trio of French chocolates with milk chocolate honeycomb parfait, chocolate marquise with raspberry and rose and caramel and hazelnut chocolate gâteau

or

Tartlets of raspberry and Drambuie with buttermilk ice cream

or

Two cheeses, soft and hard with muscatels, quince paste and Falwasser crackers

Petit fours