

# QUAY

## Valentine's Day 2024

Raw Abrolhos Island scallops  
young bamboo, baby cucumber  
seaweed, aged vinegar

Katsuobushi cream  
sea cucumber crackling, Murray cod roe  
white flowers

Polish crumpets, truffle butter

Tasmanian rock lobster  
bone marrow pasta  
summer squash, pinstriped peanuts

Confit pig jowl  
maitake mushroom, black pig salami  
roasted onion jus

Pasture raised duck  
Tropea onions, black garlic

White Coral  
lychee, rose, nectarine, vanilla

Executive Chef Peter Gilmore  
Head Chefs Troy Crisante and Tim Mifsud

