

# VICTORIA

BY FARMER'S DAUGHTERS

## Galentine's Day Menu

*\*Sample menu only*



### TO START

Cobb Lane Sourdough, St David cultured butter

Heirloom zucchini, stracciatella, black garlic, dukkah

Lakes entrance crudo, kaffir lime, finger lime

### TO FOLLOW

300g butcher's cut, polenta, cherries, mint

Heirloom tomatoes, buffalo mozzarella, grilled peach

Spud Sisters hand cut chips, smoked chilli mayo

### TO FINISH

42% Cuvee Milk Chocolate Opera, seasonal berries



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