

SET MENU \$99PP

VALENTINES DINNER

14 FEBRUARY 2021

TO SHARE

BRIOCHE – WHIPPED BURNT RICOTTA BUTTER AND MOLASSES

STARTERS (CHOOSE 1 PER PERSON)

APPELLATION OYSTERS WITH YUZU HONEY

TUNA TOSTADA, PONZU AVOCADO

FRESH GRILLED CALAMARI SERVED WITH NAM JIM

BURRATA, HEIRLOOM TOMATOES, BASIL, ROASTED SPRING ONION OIL

CHARRED KALE SALAD WITH RED CABBAGE, FENNEL, CARAMELISED ONION,
AVOCADO, GINGER DRESSING WITH CASHEW AND FRIED SHALLOTS

MAIN COURSE (CHOOSE 1 PER PERSON)

EGG TAGLIATELLE WITH CONFIT CHERRY TOMATO, SPANNER CRAB, PRAWNS,
CHILLI AND GARLIC WITH ARUGULA AND CAPERS
(VEGAN OPTION AVAILABLE)

WAGYU SIRLOIN MB6, VEAL JUS, ROASTED JERUSALEM ARTICHOKE AND BRAISED TURNIP

SOLE MEUNIERE, BROWN BUTTER, CAPERS AND PARIS MASH

DESSERT (CHOOSE 1 PER PERSON)

SAGO BOWL WITH COCONUT AND PALM SUGAR SYRUP

HOMEMADE BURNT CHEESECAKE WITH WHIPPED CREAM

DAIRY FREE CHOCOLATE ICE CREAM AND SAFFRON INFUSED TASMANIAN HONEYCOMB