



VALENTINE'S DAY

\$85 PER PERSON 4 COURSE MENU

INCLUDES TAP BEER OR A GLASS OF SPARKLING WINE ON ARRIVAL

TO START

Oyster, garlic, nasturtium & pepper berry vinegar (gf, df)

SMALLS

Chilli & garlic grilled prawns, avocado mousse, charred greens (gf, df)

Kangaroo tartare, olive brick pastry, sea succulent (df)

Stracciatella, pear, pickled beetroot, olive pangrattato, baby basil (gf, v)

Coal roasted octopus, adobo sauce, jicama, pickle jalapeno, lime & coriander (gf, df)

MAINS

Green leaves & mix spinach pasta sheets, garlic cream, house made feta, samphire (v)

Provenir Rib eye on the bone, bone marrow & chimichurri (gf, df)

Crumbed John Dory, charred broccolini, sauce vierge

Mixed grain dahl, cauliflower, peas, curry leaves, coconut sambal & roti (df, vg)

SIDE

Baby cos, cavolo nero puree, anchovy mayonnaise & pangrattato (gf, df)

DESSERT

Rhubarb swiss roll, lavender anglaise & pistachio (v)

Mango bombalaska (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Vegan options available upon request

Please note there is a card surcharge of 0.9% for all card types