



## VALENTINE'S DAY

**\$85 PER PERSON 4 COURSE MENU**

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**INCLUDES TAP BEER OR A GLASS OF SPARKLING WINE ON ARRIVAL**

### TO START

Sydney rock oyster, soy mirin dressing, finger lime, bonito flakes (gf, df)  
Quinoa cracker, marinated beetroots, macadamia cheese,  
Davidson's plum, beetroot crumb (gf, df, vg, n)

### SMALLS

Heirloom tomatoes, stracciatella, peaches, basil oil, fennel crunch (gf, v)  
BBQ octopus, fermented capsicum, smoked potato aioli, charred corn (gf, df)  
Chicken liver parfait, Davidson's plum jam, pickled muntries,  
chicken skin, sourdough

### MAINS

Cauliflower, leek puree, pickled radicchio, toasted hemp seeds (gf, v)  
Roasted kingfish, smoked potato, pickled seaweed & daikon salad, clam sauce (gf)  
Roasted porchetta, apple & miso sauce, slow roasted onion,  
shaved nectarine & mint salad (gf, df)

### SIDES

Iceberg wedge, green tahini, lemon & toasted sesame (gf, df, vg)

### DESSERT

Dark choc mousse, choc crack, hazelnut crunch, berries, wattle seed ice cream (v, n)  
Vanilla bean creme brûlée, roasted peaches, milk crumb (gf, 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