

VALENTINE'S DAY MENU

\$100 PER PERSON

SNACKS ON ARRIVAL

Sydney rock oyster, finger lime dressing (gf, df)

Chicken rillettes, brioche toast, chilli

ENTREES TO SHARE

Bread from the wood oven & cultured butter (v)

Scallops, tarragon butter, olive pangratatto

Stracciatella, pickled grapes, lavosh (v)

MAINS (SELECT ONE)

Lamb rack, fennel, herb stem salsa verde (gf, df)

Roasted kingfish, burnt eggplant, corn & spanner crab salsa (gf, df)

SIDES TO SHARE

Potatoes, confit garlic, oregano (vg, gf, df)

Smashed cucumbers, tahini, pickled seaweed (vg, gf)

DESSERTS TO SHARE

Chocolate & strawberries (v)

Whipped coconut, miso pineapple, almond praline, lime leaf caramel (vg, gf, df, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Please advise of dietary requirements at least 7 days prior to your booking.

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

*All card payments will incur a 1.5% booking fee.

VALENTINE'S DAY VEGETARIAN MENU

\$90 PER PERSON

SNACKS ON ARRIVAL

Pea tartlet, creme fraiche, sea succulents (v)

Fennel, brioche toast, tarragon (v)

ENTREES TO SHARE

Bread from the wood oven & cultured butter (v)

Tomatoes, smoked tomato dressing, pepita dukkah (vg, gf, df)

Stracciatella, pickled grapes, lavosh (v)

INDIVIDUAL MAIN

Roasted squash, cashew miso, pickled raddish, summer herbs (vg, gf, n)

SIDES TO SHARE

Potatoes, confit garlic, oregano (vg, gf, df)

Smashed cucumbers, tahini, pickled seaweed (vg, gf, df)

DESSERTS TO SHARE

Chocolate & strawberries (v)

Whipped coconut, miso pineapple, almond praline, lime leaf caramel (vg, gf, df, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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VALENTINE'S DAY VEGAN MENU

\$90 PER PERSON

SNACKS ON ARRIVAL

Pea cracker, macadamia, sea succulents (vg, df, n)

Fennel, sourdough, tarragon (vg, df)

ENTREES TO SHARE

Bread from the wood oven & cashew butter (vg, df, n)

Tomatoes, smoked tomato dressing, pepita dukkah (vg, gf, df)

Zucchini, pickled grapes, lavosh (vg, df)

INDIVIDUAL MAIN

Roasted squash, cashew miso, pickled raddish, summer herbs (vg, gf, n)

SIDES TO SHARE

Potatoes, confit garlic, oregano (vg, gf, df)

Smashed cucumbers, tahini, pickled seaweed (vg, gf, df)

DESSERTS TO SHARE

Chocolate & strawberries (vg, gf, df)

Whipped coconut, miso pineapple, almond praline, lime leaf caramel (vg, gf, df, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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