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**VALENTINE'S DAY MENU**

**\$100 PER PERSON**

**SNACKS ON ARRIVAL**

Wattleseed crumpet, whipped miso butter, soy egg yolk (v)

Hasselback potato, chive & pepperberry sour cream (v)

**ENTREE (SELECT ONE)**

Heirloom tomato, basil ice, stracciatella, black olive dukkah (v)

Burnt leeks, macadamia cheese, capers, smoked macadamia (vg)

NZ king salmon pastrami, pistachio, mango, oyster leaf

Raw Provenir beef, shiitake ketchup, furikake, ume plum sesame

**BIGS (SELECT ONE)**

Egg yolk ravioli, warrigal greens, sea blite, smoked macadamia butter (v)

Baharat spice zucchini, beetroot hummus, freekeh, shallot, golden raisin (vg)

Wood fired snapper, black rice, pipis, yuzu, karkalla

12 hour porchetta, corn puree, grilled fennel, jalapeno & zucchini popper

**SIDES TO SHARE**

Summer salad leaves, fine herbs, hemp seed

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

**DESSERT (SELECT ONE)**

Shaved pineapple, red chilli, yuzu sorbet, whipped vanilla vanilla tofu, puffed rice (vg)

Banoffee pie, Brix rum, miso

**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.

Full vegan menu available.

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