

# VALENTINE'S DAY MENU

Melbourne | \$100 per person

## SNACKS ON ARRIVAL

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Buttermilk fried chicken, crème fraîche, trout roe caviar (gf)

Summer vegetables, lavosh cracker, whipped macadamia (df, vg, n)

## SMALLS (TO SHARE)

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House-made sourdough focaccia, whipped butter (v)

Stracciatella, pickled peaches, coriander seed crunch (gf, v)

Prosciutto, pickled cherries, olive oil (gf, df)

Whole prawn, herb butter, finger lime (gf)

## BIGS (SELECT ONE)

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Porchetta, smashed peas, black olive tapenade, tamarind jus (gf, df)

Roasted snapper, burnt tomato butter, fennel & spanner crab salad, spiced walnuts (gf, n)

## SIDE (TO SHARE)

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Cucumber, pomegranate, herb stem tahini sauce (gf, df, vg)

## DESSERT

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Chocolate mousse, wattleseed, strawberries (v)

# VALENTINE'S DAY MENU

Melbourne | Vegetarian | \$90 per person

## SNACKS ON ARRIVAL

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Buttermilk fried cauliflower, crème fraîche, salted egg (gf, v)

Summer vegetables, lavosh cracker, whipped macadamia (df, vg, n)

## SMALLS (TO SHARE)

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House-made sourdough focaccia, whipped butter (v)

Stracciatella, pickled peaches, coriander seed crunch (gf, v)

Pickled cherries, olive oil (gf, df)

Heirloom tomatoes, miso & cashew cream, puffed rice, holy basil (df, gf, vg)

## BIGS

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Roasted carrots, burnt tomato butter, confit chickpeas, citrus, spiced walnuts (gf, v, n)

## SIDE (TO SHARE)

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Cucumber, pomegranate, herb stem tahini sauce (gf, df, vg)

## DESSERT

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Chocolate mousse, wattleseed, strawberries (v)