

VALENTINE'S DAY MENU

Rosebery | \$95 per person

SNACKS (TO SHARE)

Cheddar & chive beignets, black pepper caramel (v)

Green tomato & caramelised fennel tart, sunflower seed (gf, vg)

Veal tartare, toasted sourdough, cured egg yolk (df)

SMALLS (SELECT ONE)

Burnt leeks, roasted garlic muhammara, candied seeds, pomegranate molasses (gf, df, vg, n)

Bonito crudo, cocoa nibs, fig leaf oil, pickled onion (gf, df)

Beef kibbeh, eggplant hummus, carrot tabbouleh, puffed grains (df)

Woodfired zucchini, whipped dill ricotta, stone fruit, granola (gf, n)

BIGS (SELECT ONE)

Lamb rump, garlic spinach, harrisa yoghurt, smoked jus (gf)

Pearl barley risotto, beetroot, sesame, pine nuts (gf, v, n)

Broad bean fregola, lemon kosho, cashew parmesan, herb salad (vg, n)

Woodfired snapper, whipped roe, fennel pollen, olive oil (gf, df)

SIDES (TO SHARE)

Grilled green beans, toum, freekeh (df)

Iceberg, radish, mint, seeded mustard dressing (gf, df)

DESSERT (SELECT ONE)

Orange polenta cake, spent citrus marmalade, cardamom ice cream (gf)

Turkish delight baklava, rose petal jam, pistachio (n)