

VALENTINE'S DINNER

Byron | 95pp

ON ARRIVAL

NV Cape Jaffa Sparkling, Pinot Noir, Chardonnay, Limestone Coast, SA
Taro crisps, sour cream, chives, caviar (gf)

SMALLS (SELECT ONE)

Tuna crudo, apple, chili oil, sesame (gf, df)

Charred carrot, macadamia, marigold, onion oil (gf, df, v, vg, n)

BIGS (SELECT ONE)

Slow cooked brisket, Okinawa spinach, mustard, roasting juices (gf,df)

Polenta gnocchi, basil, sunflower seeds, cherry tomato pesto (gf, df, v, vg)

Coal roasted kingfish (m/r), smoked corn, charred endive, buttermilk (gf)

300g sirloin, charred onion butter, jus + 20

SIDES TO SHARE

Iceberg, cucumber dressing (gf, df, v, vg)

Roasted pumpkin, miso, smoked yogurt, seeds (gf, v)

DESSERTS

Chocolate mousse, white chocolate ice cream, hazelnuts (gf, n)

Marshmallow, charred pineapple, sponge cake, citrus curd (df, v, vg)

ADD ONS

The Bread Social sourdough, cultured butter, smoked salt (v) | 5pp

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5ea

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

Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements.