

# VALENTINE'S DINNER

Rosebery | 95pp

## ADD ON

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Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 36, 69

## ON ARRIVAL

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NV Cape Jaffa Sparkling, Pinot Noir, Chardonnay, Limestone Coast, SA

Smoked beetroot tart, goats cheese, green macadamia (v)

## SMALLS (SELECT ONE)

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Stracciatella, golden tomatoes, onion, basil, pangrattato (gf, v)

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df)

Beef tartare, pickled onion, truffle cured egg yolk, sourdough crisp (df)

## BIGS (SELECT ONE)

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Pressed lamb shoulder, roasted baby carrots, onion cream, garlic flowers (gf, df)

King George whiting fillet, paperbark, miso, lemon myrtle oil (gf, df)

Roasted butternut pumpkin, ancient grain tabouli, pickled green tomato, sheeps yoghurt (v, gf)

300g Scotch fillet, onion jam, beef fat vinaigrette, watercress (gf, df) + 21

## DESSERT (SELECT ONE)

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Scorched meringue, passionfruit curd, cocoa nib crumb, passionfruit sorbet (gf, df)

Salted caramel chocolate tart, crème fraîche, hazelnuts

**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.