



## VALENTINE'S DINNER \$95pp

### ON ARRIVAL

Glass of sparkling or Travla beer

Smoked trout doughnuts, finger lime, Davidson plum salt, chervil

Buckwheat cracker, macadamia cream, grilled radish

### SMALLS

Dorrigo pepper beef carpaccio, charred onion, smoked potato mayo

Hibachi grilled mushroom skewer, shiso dressing, togarashi

Charred octopus, chilli oil, roast cherry tomato, crispy capers, olives

### BIGS

Braised lamb shoulder, pomegranate glaze, pumpkin hummus, toasted pistachio

Crispy skin market fish, kipfler potato, roast capsicum tomato salsa

Beetroot gnocchi, goats curd, hazelnuts, garden herbs

### DESSERTS

Passionfruit curd éclair, white chocolate, peanut praline

Chocolate tart, raspberry mousse, macadamia

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GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VEGAN ON REQUEST

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements.