

# VALENTINE'S DINNER

Rosebery | 95pp

## ADD ON

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

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 12

## ON ARRIVAL

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Glass of sparkling

Or

Travla, 'Australia's Lager' 4.2%, AUS

## SNACKS

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Black pepper, pecorino gougère, red wine caramel (v)

Raw beef tostada, smoked yolk, spent coffee (gf, df)

## SMALLS (SELECT ONE)

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Lamb croquette, bush tomato, watercress, harissa (df, gf)

Wood fired asparagus, garlic cashew cream, tarragon oil, puffed grains (gf, df, v, vg, n,)

King prawn and leek tortellini, saffron butter, crispy sage

## BIGS (SELECT ONE)

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Pressed beef short rib, carrot puree, roasted leeks, jus (gf, df)

Soy glazed eggplant, fermented chilli, shallot, coriander, sesame granola (gf, df, v, vg)

Coal roasted snapper, pickled fennel, sauce gribiche, bottarga (gf,df)

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

## SIDE

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Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

## DESSERTS (TO SHARE)

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Caramelised white chocolate tart, macadamia, sea salt ice cream (v)

Passionfruit curd, finger lime, brown butter sponge, almond (v)

**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.