

VALENTINES

95 per person

Glass of sparkling wine or beer on arrival

SNACKS

Smoked trout rillettes, crème fraîche, capers, toasted sourdough | a, *gf optional

Heirloom baby beetroot tart, cashew cream, honey, macadamia | df, n, *vg optional

SMALLS | TO SHARE

Burrata, asparagus, fig, pistachio gremolata, honey | gf, n

Pork belly bites, pineapple jam, charred greens | gf, df

Scallop ceviche, green mango, basil, pickled chilli | a, gf, df

MAINS | CHOOSE ONE

Kingfish, creamed corn, fermented chilli, spring onion | a, gf

Lamb backstrap, goats curd, green salsa, hazelnuts, lamb jus | gf, n, df* optional

Gnocchi, ricotta, pesto, sunflower seed gremolata | v, n

300g Porterhouse steak, fried onion, black garlic butter, green peppercorn sauce | additional \$10 | gf, df* optional

SIDES | TO SHARE

Duck fat chat potatoes, confit garlic butter | gf, *df optional

Cos, ranch, pickled shallots, ricotta salata | gf, *df optional

DESSERTS

Chocolate torte, orange syrup, vanilla bean ice cream | gf

ADD-ONS

House-made sourdough focaccia, chicken skin butter or salted butter | 9

Sydney rock oysters, mignonette | a, gf, df | 6.5/39/78

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts.

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

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