

VALENTINES

95 per person

Glass of sparkling wine or beer on arrival

SNACKS

Whipped ricotta, vodka-spiked cherry tomato tartlet | v

Raw beef hash brown, smoked cured yolk | gf, df

SMALLS | CHOOSE ONE

Lamb belly skewer, jus, harissa | df, gf

Asparagus, garlic cashew cream, tarragon oil, puffed grains | gf, df, v, vg, n

King prawns, Aleppo pepper butter, sea herbs | a, gf

MAINS | CHOOSE ONE

Roast gnocchi, peas, basil, parmesan, fine herbs | df, v

Coal-roasted snapper, celeriac, fine herbs, fennel | a, gf

300g pasture raised rump cap, rendang butter, beef fat vinaigrette,
watercress | gf, df

SIDES | TO SHARE

Crispy potatoes, confit garlic butter, rosemary salt | gf,

Leaf salad, citrus & apple dressing | gf, v

DESSERTS | CHOOSE ONE TO SHARE

Crème brûlée, scorched apricot | v, gf

Chocolate tart, cardamom, passionfruit | vg, gf, df

ADD-ONS

Sydney rock oysters, cumquat mignonette | a, gf, df | 6.5 / 39 / 76

Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt | 12

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