



Pre-Valentine Dinner

M E N U

3 COURSES | 89 PP
INCLUDES A WELCOME COCKTAIL



E N T R E E S

Miso Wagyu beef
nori chips, yuzu, tofu & egg yolk emulsion

OR

Oyster & prawn ceviche
beetroot, rose petals, avocado & "leche de tigre"

M E N U

Dry-aged duck breast
blood orange, porcini, black truffle & Warrigal greens

OR

New Zealand red snapper
cloudy bay clams, preserved lemon, sautéed frisée, daikon & lobster bisque

S W E E T L O V E P L A T T E R

Passionfruit tart

Strawberry macaroon

Chocolate fondant

Rose & champagne sorbet



Please note no further discounts apply.

