

Valentine's Day

2 course set menu \$70

Select one option per course

First Course

Vannella stracciatella with grilled stone fruit, green oil, olive crumble & grilled sourdough. ^(GFO, V)

OR

Beetroot cured kingfish with compressed cucumber, finger lime, wasabi crème & coconut. ^(GF, V, VG)

Second Course

200gm wagyu sirloin with red capsicum puree & star anise jus. ^(GF, DF)

OR

Roasted sweet potato with edamame, fennel, potato crisps with balsamic glaze. ^(GF, VG)

Side (Shared)

Endive & iceberg salad, tomato with mango vinaigrette. ^(GF, VG)

Roasted kipfler potatoes with rosemary. ^(GF, VG)

Add on Dessert for \$15

Red velvet cake, double crème, chocolate curls, & rose petals..

(V) vegetarian, (VG) vegan, (GF) gluten free, (DF) dairy free. Dishes are subject to change at the venue's discretion.