

# 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.