

Valentine's

SET MENU

DESIGNED TO SHARE - \$125PP

FIRST COURSE

Charred Aubergine Hummus with Gordal Olives & Soft Herbs (VG, GF)

Doymaj Filled Courgette Flowers with Hot Berringa Honey (V, GF)

Fried Potato Flat Bread with Murray River Salt & Sumac (V, GF)

SECOND COURSE

Large Sydney Rock Oysters with Dessert Lime & Wakame Flakes (GF)

Butter Poached Spanner Crab with Chilli, Rhubarb, Sheep's Yoghurt & Toasted Seeds (GF)

THIRD COURSE

Slow Braised Wagyu Beef Short Rib with Veal Jus, Pomme Puree & Crispy Baby Onions (GF)

Asparagus with Manchego & Lemon Myrtle Infused Olive Oil (GF)

Breaded Artichokes with Malt Vinegar Mayo (V)

FOURTH COURSE

Bouquet of Chocolate Coated Strawberries (V, GF)

