



Valentine's Day Menu

\$95 PER PERSON | GLASS OF HOUSE SPARKLING INCLUDED

ENTRÉE

Select One

Atlantic Salmon

Cured with local gin & beet, finished with a delicate tiger milk (GF)

Abrolhos Island Scallops

Paired with freekeh & roasted pumpkin (GF, NF)

Fresh Burrata

Served with heirloom tomatoes & house-made pesto (V, GF)

MAIN

Select One

32-Day Dry-Aged Porterhouse, 300g

Served with heirloom carrots, garlic thyme potatoes & rich marrow jus (GF, NF)

Lamb Rack, 200g

Accompanied by heirloom carrots, garlic thyme potatoes & marrow jus (GF, NF)

Humpty Doo Barramundi Paired with orzo, zesty béarnaise & crispy kale (NF)

Risoni Pasta

Tossed with wild mushrooms, truffle oil, vegan feta & pesto (NF, VG)

SWEET FINALE

Shared

Dessert Trio

*A romantic selection of Tiramisu Cannoli,
decadent Gianduja Bar & chocolate-coated strawberries (V)*

GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 2% will be applied to all credit card transactions and a 15% public holiday surcharge applies.