

# VALENTINE'S DAY MENU

## AMUSE-BOUCHE

TUNA TARTARE, BLACK SESAME, NORI,  
PICKLED GINGER, CURED EGG YOLK

## ENTRÉE (SHARED)

WHOLE SPENCER GULF PRAWNS, WOMBOK,  
MINT AND CORIANDER SALAD, MANGO NAM JIM, LIME LEAF

## MAIN (CHOICE OF)

PAN ROASTED CHICKEN BREAST,  
WARM SALAD OF HONEY + FENNEL ROASTED BABY CARROT,  
SPRING ONION, ROCKET + BABY CHARD, BURNT ORANGE LABNEH

CHARGRILLED BEEF FILLET, PARSNIP CREAM,  
ROASTED HEIRLOOM BEETROOT, SEEDED MUSTARD,  
CHIVES, BABY CAPERS, JUS

BAKED GNOCCHI, PORCINI MUSHROOM, ROMESCO SAUCE,  
ASPARAGUS, MASCARPONE, TRUFFLE OIL

## DESSERT (SHARED)

SELECTION OF PETIT FOURS

## COCKTAILS

RASPBERRY BELLINI \$12  
FRENCH MARTINI \$20  
SHIRAZ GIN NEGRONI \$20