

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 GNOCHI, 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