VALENTINE'S DAY MENU 2023



18:00 - 21:00

Starter

Strawberry and fennel cured salmon, preserved lemon oil confit prawns, granny smith and fennel slaw, squid ink sago crispies

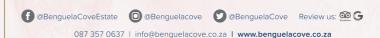
Main

Beef sirloin, colours of beetroot, textures of kale, buttermilk whipped feta, broccolini and beef jus

Palate cleanser

Dessert

Rose ice cream, white chocolate cloud, mint micro sponge, candied celery, fresh berries and coco nib tuile



Our menu changes based on what fresh seasonal produce we can get to ensure the best quality ingredients are used in our dishes. We can accommodate most dietary requirements including vegan and gluten free diets. Please inform your waiter of any serious allergies. A discretionary service fee of 12% will be added to tables of 6 or more.

