



VALENTINE'S MENU

2 COURSES \$80 | 3 COURSES \$88

TO START

Homemade hummus & grilled sourdough to share

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS (4)

Green apple & szechuan pepper

SCALLOP TOM YUM

Yarra Valley salmon caviar, lemongrass crackle

PRAWN & BEEF SHORT RIB TACOS

Avocado, namjim / red cabbage pickle, mint & chilli

SIGNATURE STICKY LAMB RIBS

Tequila glaze, agave, rosemary

BROCCOLI ARANCINI

Fennel & kimchi

MAINS

(ONE SELECTION PER GUEST)

CHAR GRILLED A1 STRIPLOIN STEAK

Silky mash, trio of vegetables, chimichurri

LAMB CUTLETS

Harissa spiced pumpkin, fresh peas, confit shallot

WILD BARRAMUNDI

Lentils, leek & onion consomme

BEETROOT PAVE

Heirloom tomatoes, goats cheese, balsamic pearl

----- **WAGYU SUPPLEMENT** -----
ADD \$30



DESSERTS

(ONE SELECTION PER GUEST)

THE MANHATTAN MOUSSE

*Silky peanut butter mousse, freeze dried wild strawberries
& chocolate textures, strawberry sorbet*

THE LOVE TREE

*Dark chocolate, raspberry fairy floss, rum mousse,
cherry peppermint caviar, vanilla bean icecream*