

Valentine's Day Thursday 14 February

3 Course - \$85pp

Entrée (guest's choice):

Hiramasa kingfish tartare, buttermilk, radish, dill

Fior di burrata, pea mousseline, broad beans, mint, broad bean leaves

Smoked duck breast, crispy fried egg, frisee, black truffle

Main Course (guest's choice):

Roasted local snapper fillet, zucchini flower filled with spanner crab, caviar sauce

Corn-fed organic chicken breast, pan-fried gnocchi, mushrooms, jus gras

O'Connor's grass-fed sirloin, potato puree, Café de Paris, herb crumb, watercress

Three cheese ravioli, smoked leek, sage butter, aged balsamic

To Finish (guest's choice):

Cherry semifreddo, coconut ice cream, spiced cherries

Bitter chocolate mousse, cocoa nib crumble, milk aero, crème fraiche

Local cheese selection, house made lavosh, seasonal fruit

* Please inform your waiter of any dietary & allergy requirements.

* Please note, we cannot guarantee that all dishes will be free from allergens.

Thank You

Valentine's Day Thursday 14 February

2 Course - \$65pp

Includes a glass of Prosecco on arrival

Available from 5pm till 7pm

Entrée (guest's choice):

Hiramasa kingfish tartare, buttermilk, radish, dill

Fior di burrata, pea mousseline, broad beans, mint, broad bean leaves

Chicken + leek soup, fried chicken oyster, tarragon

Main Course (guest's choice):

Roasted local snapper fillet, zucchini flower filled with spanner crab, caviar sauce

Corn-fed organic chicken breast, pan-fried gnocchi, mushrooms, jus gras

Three cheese ravioli, smoked leek, sage butter, aged balsamic

To Finish (guest's choice):

Cherry semifreddo, coconut ice cream, spiced cherries

Bitter chocolate mousse, cocoa nib crumble, milk aero, crème fraiche

Local cheese selection, house made lavosh, seasonal fruit

* Please inform your waiter of any dietary & allergy requirements.

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Thank You