



VALENTINE'S DAY

oysters

served with cocktail sauce, mignonette, fermented hot sauce

dozen for 38/half dozen for 21

FIRST

kale salad

pomegranate balsamic dressing, white wine poached pears, shaved fennel, orange segments

crab cakes

chili remoulade, apple fennel salad, arugula

duck & fig crostini

crispy duck confit, whipped goat cheese, figs, balsamic glaze, toasted hazelnuts

gougères

gruyere cheese puffs, caramelized onion & bacon jam, grana padano

SECOND

(included with 4 course option)

scallops

celeriac purée, oulton s smoked bacon, herb oil

beef carpaccio

bone marrow aioli, fried capers, pickled mushrooms, grana padano,

MAINS

steak

filet of striploin, brandy dijon sauce, horseradish mash potatoes,

sautéed spinach and mushroom, broccolini

spaghetti pistou pasta

shallots, confit garlic, blistered cherry tomatoes, marinated bocconcini

salmon

pan fried, lobster pernod sauce, roasted potatoes and chefs vegetables

chicken roulade

lemon herb ricotta stuffed chicken thigh,

caramelized shallots, garlic green beans, creamy polenta, red wine jus

DESSERTS

calfoutis

baked custard, cherries, white chocolate

lemon curd

italian meringue, raspberry coulis, short bread crust

3 course \$85, \$135 with wine pairings

4 course \$105 , \$165 with wine pairings

