



VALENTINE'S DAY

vegan friendly

FIRST

squash & grain salad

spiced chickpeas, cranberries, seed dust, preserved lemon vinaigrette

SECOND

(included with 4 course option)

caramelized fennel toast

herb and garlic cashew vegan spread, balsamic poached pear, watercress

MAINS

spiced cauliflower

braised cauliflower, potato and celeriac purée, miso soy glaze, roasted beets

DESSERTS

tarte tatin

baked apple, caramel, sweet pastry dough

3 course - \$65 or \$120 with wine pairings

4 course- \$79 or \$144 with wine pairings

