

VALENTINE'S

Degustation

DINNER

ON ARRIVAL

chargrilled sourdough, evoo, balsamic
optional natural oysters + \$2ea

FIRST ENTRÉE

spanner crab, cabbage, cucumber, apple vinaigrette *gf*

SECOND ENTRÉE

yellowfin tuna, miso, pea, ponzu radish, crisp, *gf*

PALATE CLEANSER

lime sorbet, mint

MAIN

herb-crusted lamb rack, sweet potato, eggplant
galette, eschalot, nasturtium *gf*

DESSERT TO SHARE

raspberry panna cotta, champagne, white chocolate
crumble, meringue, elderflower

optional wine pairing + \$50

THE WINE ROOM

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS WHEN YOU BOOK