



Valentine's Day Menu

3-Course \$109 Per Person

ENTREE

Salt & Pepper Squid | house-made spice blend, basil, parmesan aioli, lemon (GF)

Pan Fried Scallops | pea puree, crispy prosciutto (GF)

Beef Tataki | ponzu salsa, shallot, yangnyeom sauce, pine nut, sesame (GF, DF)

Avocado Bruschetta | ciabatta, guacamole, beetroot hummus, granola, salsa (V, Vegan, DF)

MAIN

Braised Lamb Shank | truffle potato mash, yorkshire pudding, broccoli, carrot, jus

Seared Snapper | creamy spinach risotto, ponzu salsa, black rice crisps (GF)

NZ Grass Fed Angus Eye Fillet | cauliflower puree, lentil medley, carrot, baby onion, mushroom, black rice crisps, jus (GF)

Crispy Aubergine | house-made chili peanut dressing, garden salad, pickled daikon (V, Vegan, GF, DF)

DESSERT

Lemon Tart | citrus syrup, lemon & lime sorbet, berries, freeze dried raspberry

Salted Caramel Creme Brulee | toffee sauce, fruit, vanilla ice cream, freeze dried raspberry, baby popcorn (GF)

Tiramisu | salted caramel coffee custard, toffee sauce, chocolate shard

Coconut Panna Cotta | baby popcorn, berry coulis, seasonal fruit, freeze dried raspberry (Vegan)

