



VALENTINE'S DAY

\$105 P/H

3 Course Set Menu

Entrée/Main/Dessert

Sourdough

ENTREES

Natural Oysters, Blue Caviar GF DF

Duo of Prawns - Tempura, Spiced Aioli / Egg Noodle Wrapped, Chili, Lime, Coriander

Spaghettoni, Asparagus, Baby Beets, Pesto, Toasted Hazelnuts v

Italian Beef Carpaccio, Olives, Bocconcini, Basil, Rocket, Balsamic Pearls GF

Rosemary Confit Duck Leg, Creamy Polenta, Jus GF

MAINS

Fillet of Beef, Garlic Butter WA Lobster, Spinach, Bearnaise GF

Cream Cauliflower, Roasted Field Mushrooms, Caramelised Onions v GF

Market Fish TBA

½ Lobster in Garlic Cream, Steamed Broccolini
(whole add \$50)

Panko Crumbed Pork Cutlet, Fondant Potato, Apple & pork Jus

DESSERTS

Flourless Chocolate Torte GF

Passionfruit Curd

SIDES \$12

Salad Leaves / Steamed Veg in Butter / Fries

GF-GLUTEN FREE V-VEGETARIAN DF-DAIRY FREE

MENU AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE.

ALL DIETARY REQUIREMENTS MUST BE DISCUSSED PRIOR TO THE BOOKING.

WE ARE NOT AN ALLERGY OR SPECIALTY KITCHEN AND CANNOT GUARANTEE NO CROSS CONTAMINATION

GF-GLUTEN FREE V-VEGETARIAN DF-DAIRY FREE

MENU AND PRICING SUBJECT TO CHANGE WITOUT NOTICE.

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