

Valentine's Day Menu

Friday, 14th Feb 2025

\$145pp

ON ARRIVAL

A glass of Veuve Clicquot Champagne *Reims, France*

CANAPE

"Flambadou" oyster, *nduja, guindillas*

Focaccia di recco

ENTREE

Yellowfin tuna, *embered tomato, verjus vinaigrette*

MAINS

Skull island prawn, *fermented chilli vinaigrette*

Dry aged rib eye, *grilled onions, bequinho peppers*

SIDES

Crispy potato, *garlic & oregano*

Summer leaves

DESSERTS

Vanilla custard tart, *burnt citrus caramel*

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ADD-ONS

Sydney Rock Oysters, *mignonette, lemon*

\$42/\$84