



VALENTINE'S DAY

DINNER MENU

Welcome sparkling wine on arrival.

Amuse bouche

Entrée to share

Seared scallops, Mediterranean citrus butter (GF)

Grilled king prawns with lime and chilli (GF)

Sydney rock oysters, yuzu mignonette (GF, DF)

Main

Pinnacle beef tenderloin, Béarnaise sauce, fondant potato, asparagus (GF)

or

Seared Atlantic salmon, Dutch crème potatoes and sauce vierge (GF)

or

Potato gnocchi, peas, butternut squash puree, spinach, sage and brown butter (V)

Dessert to share

Crème brûlée with biscotti, strawberry compote

Blackberry and pistachio clafoutis, mascarpone ice cream

Chocolate marquise with cherries

Petit fours with tea and coffee

(V) - Vegetarian | (GF) - Gluten Free | (DF) - Dairy Free

*Please let one of our team members know if you have any dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.

