



## Valentine's Set Menu

### Set Menu, 120pp

Start with a welcome cocktail!

### *Optional Additions*

Rock Oyster, with champagne and lime leaf dressing	40 /6 or 65/12
Crudities, fresh, served on ice with whipped smoked roe	market price
Oscietra Caviar, kestrel potato - cultured cream and salted kelp	market price
Southern Rock Lobster (Tasmania) Grilled over coal with Marie Rose sauce, gem lettuce, crisp leek	market price

### *To begin*

Yellow Fin Tuna (Walker Seafood)  
Lightly dried spring tomato, burrata and basil air

Crab  
With warm yolk, lemon aspen emulsion, brown bread crisp

Celtuce, celery, celeriac, pepita grape salad

### *Mains (choice of main dish each)*

9+MBS Wagyu Rib-Cap (2GR)  
Gently roasted with parsley mustard, red kale and broccolini

Sand Whiting (Stockton)  
Butter poached with sorrels, spinach, seaweed and almond

### *Sweets*

Peaches  
Cranberries, fig leaf crème

Dark Chocolate  
Salted caramel, nougat

*Our menu is subject to change based on produce availability.  
Please let us know if you have any specific requirements.*