



STEE R S O N S  
S T E A K H O U S E

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## VALENTINES DAY

### TO START

Sonoma Sourdough, Salted Butter

### ENTREE

Truffled Brie Souffle, Pear, Watercress, Hazelnuts

Gin Cured NZ King Salmon, Labne, Pomegranate, Fennel, Mint

Yellow Fin Tuna Tartare, Chili Paste, Pickled Cucumber, Baby Cos Lettuce

Westholme Wagyu Beef Intercostal Rib Meat Skewer, Glazed Witlof, Argo Dolce Dressing

Chicken Liver Parfait, Prune & Earl Grey Chutney, Brioche

Grilled Yamba King Prawns (3), Buttermilk, Hazelnut Dukkah

**ADD:** Sydney Rock Oysters (12), Champagne, Avruga, Finger Lime \$66

### MAIN

Grasslands Pasture Fed Eye-Fillet 200g

Grasslands Pasture Fed Rib-Eye 300g

Westholme Wagyu Grain Fed Top Sirloin (MBS 5+) 250g

(Steaks served with thyme roasted baby carrots, Red Wine Jus)

Crisp Skin Hiramasa Kingfish, Marinated Tomato, Zucchini, Black Garlic

Dry Aged Pork Cutlet 650g, Snow Peas, Sugar Snaps, Caramelised Garlic, Almonds & Black Pepper

Ricotta Gnocchi, Cauliflower, Pine Nuts, Currants, Curry

**ADD:** Chips \$10

**ADD:** Green Leaf & Herb Salad \$13

**ADD:** Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper \$14

### DESSERT

Custard Tart, Grilled Plums

Meringue Rotolo, Double Cream, Passionfruit, Candied Almonds, Poached Peaches

Dark Chocolate Marquise, Raspberries, Hazelnuts

Lemon Gelato Whisked with Prosecco (served in flute)