

## VALENTINES DAY

### CANAPE

Vol au Vent, Olive Tapenade, Caramelised Onion, Whipped Goats Cheese, Ricotta

Sydney Rock Oysters, Red Wine Shallot Dressing GF | DF Add 1/2 doz. \$39 | doz. \$74  
Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil Add \$12

### ENTREE

Prawn Toast, Chilli Jam

San Danielle Prosciutto, Melon, Rocket Salad GF | DF

Australian Scallops, Pea Puree, Cafe de Paris Butter GF

Smoked Chicken, Parsley Tahini, Pomegranate Salad GF | DF

Beef Tartare, Capers, Cornichons, Quail Egg, Wonton Crisp

Heirloom Tomato Caprese, Bocconcini, Basil, Balsamic, Olive Oil GF | V

### MAIN

Pasturelands Eye-Fillet 200g - Pasture Fed

Pasturelands Rib-Eye 300g - Pasture Fed

Westholme F1 Wagyu Top Sirloin 250g - Grain Fed [MBS 4+]

Pasturelands Bone in Rib Eye 500g - Grain Fed [Supplement \$20]

Chauvel Purebred Wagyu Rib Eye 250g - Grain Fed [MBS 6+] [Supplement \$30]

*[All steaks served with Roasted Thyme Carrots and Red Wine Jus]*

Duck Breast, Beetroot Relish, Port Wine Jus GF | DF

Market Fish, Pepperonata, Lemon GF | DF

Ricotta Gnocchi, Roasted Cauliflower, Pinenuts, Curry v

### SIDES

Chips Add \$10

Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper GF Add \$16

### DESSERT

Coconut & Raspberry Sorbet, Fresh Berries GF

Crème Brulée, Shortbread Biscuit

Chocolate Brownie, Vanilla Ice Cream GF

New York Cheesecake, Passionfruit Coulis