



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 Proscuitto, 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 Brûlée, Shortbread Biscuit

Chocolate Brownie, Vanilla Ice Cream GF

New York Cheesecake, Passionfruit Coulis