

VALENTINE'S MENU

Amuse Bouche

buckwheat blini, herby crème fraîche, beetroot gel

Second

king fish crudo with fennel, bottarga and scampi caviar

Third

honey infused pan seared cod fillet, capsicum brunoise with galangal and spring onion pesto

Fourth

chargrilled wagyu beef tenderloin, potato and onion terrine, braised leeks and silky horseradish emulsion

Dessert

opalys blond pressed shortbread, strawberry namelaka, cherry confit, fresh berries