

Valentine's Day Menu

yellowtail kingfish (gf)(df)

plum / cucumber / citrus soy / roasted sesame oil

gippsland 'little joe' sirloin grass fed mbs4 (gfo)(df)

fondant potato / bbq cos / bearnaise sauce

dark chocolate & strawberry mille-feuille

raspberry sorbet

3 course menu \$95pp | wine pairing \$50pp



gf-gluten free | df-dairy free | gfo/dfo-gluten/dairy free option | v-vegetarian | vg-vegan
menu items and pricing are subject to change according to market availability
should an item not be available, we will substitute it with an item of equal quality
8% gratuity applies to parties of 8 or more

wine pairing

2020 FROMM Chenin Blanc, Marlborough, NZ (150ml)

2023 Cullen Ephraim Malbec Petit Verdot, Margaret River, WA (150ml)

2020 Soumah Botrytis Viognier, Yarra Valley, VIC (50ml)

