

Valentine's Day

sydney rock oyster
ponzu dressing (gf)(df)

yellowtail kingfish (gf)(df)
plum / cucumber / citrus soy / roasted sesame oil

potato gnocchi (v)
pea veloute / fetta / black olives / parmesan crisp

local kataifi prawn (gfo)(df)
sauce gribiche

gippsland 'little joe' sirloin grass fed mbs4 (gfo)(df)
roast carrot / oxtail croquette / braised onion

dark chocolate & strawberry mille-feuille
raspberry sorbet

6 course menu \$135pp | wine pairing \$95pp

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

French 75 / champagne, tanqueray gin, lemon juice, syrup (60ml)

2020 FROMM Chenin Blanc, Marlborough, NZ (120ml)

2023 In Dreams Pinot Noir, Yarra Valley, VIC (120ml)

2021 Chateau de Campuget '1753' Viognier, Gard, Languedoc, FRA (120ml)

2023 Cullen Ephraim Malbec Petit Verdot, Margaret River, WA (120ml)

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

