

# HAPPY VALENTINE'S DAY

## AMUSE BOUCHE

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Jamon wrapped fig with walnut, gorgonzola and honey  
(gf, v option available)

## ENTRÉE

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Beet cured king fish, seared scallops, broccoli puree, pickled radish,  
yuzu flakes (gf,nf)

or

Baked field mushroom stuffed with Israeli cous cous, grilled porcini  
dusted haloumi, pea hummus (v,nf)

## MAIN

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Grilled salmon fillet, textures of cauliflower, salmon caviar,  
broccolini (gf,nf, v option available)

or

Beef tenderloin, grilled chermoula spiced king prawn,  
charred onion puree, morel mushrooms heirloom baby  
carrots and asparagus (gf, v option available)

## DESSERT TO SHARE

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Chocolate obsession tasting plate

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (df) dairy-free, (gf) gluten-free product\*, (nf) nut-free product\* - \*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

