

HAPPY VALENTINE'S DAY

AMUSE BOUCHE

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

ENTRÉE

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

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

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.

