

# VALENTINE'S DINNER

Byron | Four Courses 95pp

## ON ARRIVAL

---

Glass of sparkling or Travla beer

Beetroot & finger lime caviar, buckwheat

Smoked tuna doughnut, chives, caviar

## SMALLS

---

Beef carpaccio, horseradish, capers

King prawn, avocado, cucumber, sorrel

Whipped ricotta, salted zucchini, lemon oil

## BIGS

---

Crispy pork belly, smoked apple, roasting juices

Market fish, charred green beans, tarragon mayo, lemon

Roasted zucchini, macadamia, crispy sweet potato leaf

## DESSERTS

---

Lemon parfait, passion fruit, macadamia

Chocolate mousse, sour plum

## ADD ONS

---

The Bread Social sourdough, cultured butter, smoked salt (v) | 5pp

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5ea

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS**

Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements.