

VALENTINE'S DINNER

Melbourne | 95pp

ON ARRIVAL

Glass of sparkling wine

Travla mid-strength or full-strength lager

SNACK

Roasted scallop, XO butter, finger lime (gf)

Fig & feta tartlet, burnt honey (v)

SMALLS TO SHARE

Stracciatella, confit tomatoes, white peach, basil oil, toasted bread (v)

Snapper crudo, soy mirin, charred pineapple salsa, coriander (gf)

Scotch olives, goats curd, chimichurri

BIGS (SELECT ONE)

Lamb rump, romesco, Dutch carrots, chimichurri, jus (gf)

250g scotch fillet, fried onions, black garlic butter, jus (gf) + | 10

Kingfish, creamed corn, spring onion, fermented chilli (gf)

Gnocchi garnish, roasted squash, brown butter, macadamia (v)

SIDES TO SHARE

Cos hearts, green goddess, ricotta salata (v, gf)

Duck fat spuds (gf)

DESSERT

Chocolate torte, vanilla bean ice cream (v)

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

Card payments incur a 1% Surcharge.

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