

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, peach, 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.