

HAPPY
Valentine's
DAY

3 course \$90 per person

PRIMI

(select 1 from the options below)

Freshly shucked oysters with cucumber and mint vinaigrette (gf)

Butter poached asparagus with burrata, radish, olive crumble (gf)

Classic steak tartare - capers, gherkins, tabasco and shallots,
served with charred sourdough (gfo)

SECONDI

(select 1 from the options below)

Pan seared duck breast with parmentier potatoes and braised red cabbage (gf)

Whole baby flounder with lemon butter sauce and chat potatoes (gf)

Spaghetti with Moreton Bay Bugs, lobster bisque and cherry tomatoes (gfo)

MB 3-4 Black Angus Porterhouse steak (280 gms),
red wine butter, fries and salad (gf)

DOLCI

(select 1 from the options below)

Orange creme brulee, sfogliatine zuccherate, blueberries (gfo)

Dark chocolate mousse, honeycomb, pistachio (gf)

Lemon and ricotta cheesecake, raspberry coulis, amaretti crumble