

Valentine's Day

Two-course Menu - \$79 per person

APPETIZER

Optional Add-on

CHARCUTERIE PLATTER for two - \$25

A curated selection of artisan cured meats, cheeses, accompaniments and house garnishes

MAINS

GRAIN FED STRIPLOIN MSA - 100 Day (GF)

250g char-grilled striploin, honey glazed Dutch carrots, asparagus, crispy pomme boulangère, fig jus

RIVERINA LAMB RUMP (GF)

Lamb Rump, baked potatoes, chorizo, paprika-infused green pea salad, port-soaked plums and mint jus

SPINACH AND RICOTTA RAVIOLI

Handmade ravioli, wilted spinach, beurre noisette, salted caramel walnut crumb

HUMPTY DOO BARRAMUNDI (GF)

Pan-Seared barramundi, Lyonnaise potatoes, prawn twisters, broccolini, sauce vierge

DESSERTS

DARK CHOCOLATE COULANT

Almond & hazelnut Rocher, raspberry gel, crisp cocoa tuile and Vienna coffee ice cream

LEMON TART

Poached pear, vanilla mascarpone citrus gel

Gluten-free dessert options available

ROSANA