



## VALENTINES DAY 2024

\$140 PP

### cocktails on arrival

pony club – gin or non alcoholic botanicals, raspberries, lime juice, egg whites  
peach royale – peach nectar, peach liqueur, chilled prosecco

### starters to share

sydney rock oysters, eschallot vinegar

burrata, wood fire grilled figs, vincotto, flat bread

sesame seared yellowfin tuna, wakame, salmon roe pickled cucumber, soy and citrus

duck and maple sausage, beetroot jam, orange dressing

### main course

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, fresh herbs (v)

lingune, crab, tomato, calabrian chilli \*

market fish

spatchcock, blackened tomato salsa, harissa sauce

lamb rack, grilled peach, labne, fioretto, salsa verde

270g jack's creek sirloin, bms 3+, black garlic butter

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

hand cut chips, charred rosemary aioli

### dessert course to share

chocolate delice, raspberries, pistachios, vanilla bean ice cream

burnt pavlova, lemon curd, passionfruit

\* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns.  
Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 15% applies on Sundays and public holidays, a 10% service charge applies to groups of 8 or more guests.