



VALENTINE'S DINNER
Saturday February 14th, 2026
a shared dinner for two

TRIO OF ENTRÉES

Burrata Vol-au-Vent
Orange & Heirloom Tomato Salad (NF)

Compressed Watermelon
Feta, Balsamic Pearls & Micro Garden Herbs (GF, NF)

Togarashi Tuna Tartare
Seaweed Crisp, Avocado, Ikura & Wasabi (NF, DF)

MAIN

Scotch Fillet Rossini (MB4+)
*Foie Gras, Bacon & Potato Salad, Roasted Vegetables,
Charred Cos, Vine Tomatoes & Truffle Jus (GF, NF)*

DESSERT

Mango & Raspberry Tart
Frangipane, Meringue, Vanilla Whipped Ganache

Optional Wine Pairing – \$39 per person

A curated selection to complement Entrée, Main and Dessert

- Shaw & Smith Sauvignon Blanc
- Two Hands Sexy Beast Cabernet Sauvignon
- De Beaurepaire Coeur d'Or Semillon Botrytis