



VALENTINES DAY MENU

Wednesday 14<sup>th</sup> February

5 COURSES

*Glass of Sparkling on Arrival*

*Pork Belly with pickled red cabbage and  
apple gel*

*Seared scallops, potato blinis, tomato tartare  
and crème fraiche*

*Raspberry Sorbet with Balsamic Glaze Strawberries*

*Veal scaloppini with tiger prawns, sautéed spinach, crisp  
gnocchi and hollandaise*

*Dark Chocolate Marquise, almond toffee and raisins*

*\$99 Per Person*

*Bookings are essential*

*No Vouchers of any kind excepted*

*Two Times 5.30 - 6pm start & 8pm*

*Early Tables may be resets*