



VALENTINE'S DAY MENU

ENTREÉS

OCTOPUS CARPACCIO(GF) \$24
FRESH OREGANO, JUNIPER BERRIES,
HONEY & LEMON VINAIGRETTE

MAINS

300G SIRLOIN(GF) \$48
SALTED CELERIAC, GRILLED ASPARAGUS,
CARAMELISED SHALLOT, BEEF JUS

SALTWATER ATLANTIC SALMON(GF) \$36
ROASTED BEETROOT, GLAZED BABY CARROTS,
BLACK SESAME, GOAT CHEESE, MIXED HERB PESTO

DESSERTS

DUO PROFITEROLES \$16
RED VELVET & WHITE CHOCOLATE,
PISTACHIO CREAM SAUCE

ROYAL
OAK PENOLA

