

VALENTINE'S DAY

Four Course Menu with bottle of prosecco & Bombons Box.
Live Music

PLATED MENU

Homemade Brioche & Focaccia Bread, House Butter, Coal Fired
Shrimps, Succotash & Coconut-Curry Sauce



TARTARE & CAVIAR

Prime Beef Tartare, Cantabrian Sea Anchovies, Kaluga Caviar,
Mustard Sauce & Focaccia.



MAGRET & TRUFFLES

Magret de Canard, Roasted Figs, Baby Carrots, Apples & Port
Sauce.



WAGYU & LOBSTER

Stone Axe Australian Wagyu, Local Spiny Lobster, Spinach Puree
& Pickled Sauce.



CHAMPAGNE & PEAR

Champagne Poached Pear, Orange Diplomatic Cream, Coconut.