

Valentine's Day Menu

\$135 PER PERSON

HB Artisanal Bread

New Zealand Grass-Fed Butter

Chef's Amuse

APPETISERS

Acorn Squash

Toasted Grain, Nasturtium, Turkers Farm Goats' Cheese & Maple Vinaigrette

Lobster Tartare

Compressed Cucumber, Almond Butter, Beetroot & White Sturgeon Caviar

Wadson's Hen

Cauliflower Cream, Brussels Sprouts, Dark Chocolate Granola & Chicken Jus

MAINS

Wagyu Striploin

Chipperbec Potato Pavé, Caramelised Parsnips, Pickled Pearl Onions, Beurre Rouge & Port Wine Jus

Salmon Wellington

Roasted Baby Turnips, Carrots, Beets & Keta Caviar, Smoked Salmon Sauce

Mushroom & Ricotta Casoncelli

Charred Broccoli & Purée, Mushroom Velouté & Winter Truffle

DESSERT

Dark Chocolate & Rum

Strawberry Cake

Caramel Sauce, Vanilla Bean Ice Cream

Petit Fours

Tea & Coffee



WINE PAIRING (OPTIONAL)

\$55 PER PERSON

Welcome Drink: Little Kiss

Prosecco, White Cacao &

Strawberry Shrub

With Appetisers: Domaine Raffaitin

Planchon Sancerre 2022

With Main Course: Moulin d'Issan

Bordeaux Supérieur 2021

With Dessert: Moscato d'Asti

Vignaioli Ceretto 2021

GRATUITY NOT INCLUDED

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