

Valentine's MENU

2-COURSE \$85 PER PERSON

3-COURSE \$110 PER PERSON

STARTERS TO SHARE

Freshly shucked oysters, mignonette dressing (GF)

Steak tartare, house made potato crisps, caviar (GF)

Chargrilled octopus, nduja dressing, charred lime (GF)

Roasted Hokkaido scallop, Umami Papi chilli butter (GF)

Our Place sourdough, cultured butter, olive salt

MAINS TO SHARE

300g Black Opal, Wagyu porterhouse MS 9+

Western Australian crayfish, chilli butter, potato gratin, chargrilled
broccolini, four leaf garden salad, red wine jus, garlic butter

SHARED DESSERT PLATE

Biscoff cheesecake

Belgian chocolate tart, double cream

Vanilla bean pannacotta, strawberries, coulis, shortbread crumble

Lemon meringue tartlet

S T E A K H O U S E