

FOOD.

VALENTINE'S DAY SPECIAL

250 for two

WELCOME GLASS SPARKLING

nv paul louis sparkling blanc de blancs

SNACK

HALF DOZEN SYDNEY ROCK OYSTERS

lemon | mignonette | blini | crème fraiche | caviar GF, DF

BLINI

crème fraiche | caviar

BREAD

HOUSE MADE FOCACCIA

beurre noisette V

ENTREE

VANELLA STRACCIATELLA

caramelised figs | rocket | pomegranate molasses | pine nuts GF, V

PEPE'S DUCK BREAST

capsicum puree | golden beets | blackberry jus | crispy kale GF

MAIN

400G RIB EYE

smashed potatoes | green salad | jus GF

DESSERT

CHOCOLATE TART

rose chantilly | white chocolate crumble | lychee | berry sorbet

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a transaction fee of 1.25% applies for all credit card payments.