



VALENTINE'S DAY 2019

AMUSE BOUCHE

TORCHED ORA KING SALMON

Pickled daikon, nashi, salmon roe, puffed rice

MAIN TO SHARE....

RIB EYE, 800G GRASS FED BLACK ANGUS

OR

WHOLE ROASTED FLAT FISH, CAPER & DILL BUTTER

Both served with natural shoestrings, cos salad & seasonal greens

EQUATORIAL CHOCOLATE DELICE

Cherry sorbet, meringue

CHEESES

House made lavosh, sour dough, fruit preserve