



tapas

VALENTINE
MENU \$119 PP

HIRAMASA KINGFISH

Heirloom Beetroot, Daikon, Radish, Shallot, Charcoal Vinaigrette (gf)

CASHEW MOUSSE

Zucchini Flower, Grilled Zucchini, Heirloom Tomato, Crisp Confit Tomato, Sorrel (ve, n)

ORA KING SALMON

Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

DRY AGED DUCK

Red Cabbage, Fermented Cherry, Beehive Honey, Anise Myrtle Jus

*ADD \$30pp
for a sweet Valentine dessert

*ADD \$39pp
for level up with a cocktail
pairing (100ml)