

**Valentines Degustation**  
**Saturday February 13 and Sunday February 14**

**\$140 per person – 7 course degustation**

**\$165 per person – 7 course degustation**  
**with a glass of champagne on arrival**

Oysters with Avruga caviar and cucumber



Hiramasa Kingfish sashimi, ginger, eschallot, Persian fetta



Organic egg omelette with blue swimmer crab meat, enoki mushroom  
and herb salad, miso mustard broth



Jelm pastoral Dorset lamb back strap with mustard crust,  
crumbed lamb breast, carrot puree, pickled carrots, shallots



Fillet of beef with soft polenta, sautéed mushrooms, asparagus



Cheese to share



Chocolate Assiette to share

(menu Subject to change)