

# Valentine's

## 2-COURSE SET MENU

Friday, 13 February 2026

\$68++ per person (inclusive of a glass of Prosecco)

Choice of one main course, with a soup or a dessert

### SOUP

#### **Zuppa all'Aragosta**

Lobster Bisque Soup, Lobster Tail Chunks, Italian Basil Oil



### MAIN COURSE

#### **Trota Salmonata**

Ocean Trout Fillet, Salmon Ikura, Grain Mustard,  
Yoghurt and Tarragon Emulsion, Charred Broccolini

#### **Filetto di Manzo**

Australian Black Angus Beef Tenderloin, Truffled Mashed Potato,  
Garlic Confit, Grilled Oyster Mushroom, Barolo Wine Sauce



### DESSERT

#### **Tiramisu**

Kahlua-soaked Ladyfingers, Cocoa Dust,  
Mascarpone Cream, Coffee

# Valentine's Day 4-COURSE SET MENU

Saturday, 14 February 2026

\$128++ per person (inclusive of a glass of Prosecco)

## APPETISER

### Stracciatella Salad

Whipped Stracciatella Cheese, Locally-grown Mesclun Salad, Heirloom Tomato, Castelvetrano Olives and White Balsamic Glaze



## SOUP

### Zuppa all' Aragosta

Lobster Bisque Soup, Lobster Tail Chunks, Italian Basil Oil



## MAINS

### Trota Salmonata

Ocean Trout Fillet, Salmon Ikura, Grain Mustard, Yoghurt and Tarragon Emulsion, Charred Broccolini

### Filetto di Manzo

Australian Black Angus Beef Tenderloin, Truffled Mashed Potato, Garlic Confit, Grilled Oyster Mushroom, Barolo Wine Sauce



## DESSERT

### Tiramisu

Kahlua-soaked Ladyfingers, Mascarpone Cream, Cocoa Dust, Coffee