

Valentine Special Set Menu \$95pp

Special Cocktail on Arrival

Starter (Shared)

Molcajete Guacamole (GF | DF)

Fresh Totopos | Crunchy Guacamole | Mixed seeds | Morita chilli oil | Pico de Gallo

Ceviche (Shared)

Pomelo Spanish Mackarel (GF | DF)

Grapefruit emulsified Leche de tigre | Blood orange salt cured Spanish Mackarel | Avocado Mousse | Crispy Sweet Potatoes | Watermelon Radish | Burnt Pomelo | Morita Flakes

Entrée 1 (Shared)

Prawn Salibutes (GF | DF)

Freshly homemade Salibutes | Prawn | Sweet Corn Kernels | Jalapenos | Onion | Jalapeno Crema | Pepitas

Entrée 2 (Shared)

Ahi Tuna Tostadas (GF | DF) \$24

Yellow Masa Tostada | Tuna | Jalapeno Crema | Cucumber | Citrus Avocado | Salsa Seca | Citrus Ponzu | Spring Onions | Wakame

Mains (Choose Individual)

Beef Eye Fillet Waygu Mbs3+ 200gm (GF | DFO)

Roasted Beetroot | Agave Galzed Escabeche Dutch Carrots | Chargrilled Eye Filet | Chimi Churi | Achiote Lime Butter

Whole Snapper

Whole Deboned snapper grilled with Mojo de Ajo | Zatar Salsa Verde (Pine Nuts, Mild Red serrano, parsley, Coriander)

Sides (Shared)

Barbecued Veg (GF | DF)

Brocollini | Brussel Sprouts | Green Beans | Kale | Salsa Macha | Pepitas | Spices

Dessert (Shared)

Berries Flan

Mix berries | Flan | Hazelnut Chocolate Tuile | Mint