




Valentine's Day Special

A TWO-COURSE SET MENU FOR TWO AT \$148++


Starter

Whipped Buffalo Milk Ricotta Cheese
truffle honey & grilled sour dough

Main Course

Pasture Grazed British Long Horn 48-day Dry Aged Beef 
Striploin 454G with Baked Nova Scotia Lobster 650G, stuffed
with Mushrooms, Bacon, Smoked Cheddar Cheese and Spicy
Hollandaise Sauce
Lobster & bone marrow jus, romesco sauce, grainy mustard

Complete your meal on a sweet note:

Peanut Butter & Chocolate Ice-box Cake  14
Toasted marshmallows, roasted peanuts, butterscotch sauce

Molten Sticky Toffee Pudding 15
Caramel sauce, baileys ice cream
(20-minutes waiting time)

Recommendations from our Mixologist:

Love Pop 18
Sparkling Wine, Giffard Crème De Framboise (Raspberry)

AIX Rosé 17 glass | 80 bottle
Provence, France

Terrazas de los Andes Reserva Chardonay 18 glass | 85 bottle
Mendoza, Argentina

Mission Estate Pinot Noir 20 glass | 95 bottle
Matinborough, New Zealand

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