

Valentine's Day Dinner

Your romantic evening begins with a glass of bubbles



STARTER & AMUSE BOUCHE | TO SHARE

Focaccia

Served with whipped ricotta and thyme-infused honey

NZ Natural Oysters (GF)

Black lumpfish caviar, champagne granite, chardonnay mignonette

APPETIZER | CHOOSE ONE

Signature Mediterranean Crab Cakes

Crayfish lemon mayonnaise

Burrata with Charred Peach

Heirloom tomato, basil oil, and cherry compote (V, GF)

MAIN | CHOOSE ONE

Herb-Crusted Lamb Rump

Anchovy and truffle gratin potato, broccolini, creamy tzatziki, chimichurri, and herb jus

Market Fish

Pan-seared fillet, champ mashed potato, roasted seasonal vegetables, and a dashi beurre blanc

Baked Cauliflower Steak

Chimichurri, toasted almonds, and coconut curry drizzle

DESSERT | TO SHARE

70% Valrhona Chocolate Mousse

Orange chiffon, cherry compote

FISH