

SATURDAY 14 FEBRUARY 2026

ON ARRIVAL

2016 LOUIS ROEDERER CRISTAL

Reims, France

FOR THE TABLE

OSCIETRA CAVIAR CRUMPET

Chive, champagne jelly

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ROCK LOBSTER ARANCINI

Cognac Bisque

ONE

HIRAMASA SASHIMI KINGFISH

Blood plum carpaccio, shiso, sesame

2025 Grosset Apiana Fiano | Clare Valley, SA

TWO

SMOKED MAREMMA DUCK BREAST

Black cherries, salt baked fennel & pollen

2024 Joshua Cooper Rosé | Macedon Ranges, VIC

THREE

ROASTED QUEEN SNAPPER FILLET

Vine ripened tomato & olive caponata, scallop cream

2023 Timo Mayer Nebbiolo | Yarra Valley, VIC

OR

160G CAPE GRIM FILLET STEAK

Caramelised pressed potato, charred leek, black garlic

2019 Torbreck Struie Shiraz | Barossa Valley, SA

FOUR

NITRO COCONUT & KAFFIR LIME SORBET

White Mango & passionfruit pudding

NV Heiwa Shuzo Tsuru-Ume Yuzushu | Wakayama, Japan

FIVE

FRENCH WHITE CHOCOLATE & RASPBERRY ROCK

Roasted almond & vanilla sable

2021 Mount Horrocks Cordon Cut Riesling | Clare Valley, SA

TO FINISH

HANDMADE SWEET TREATS AND TRUFFLES

We care about your dietary needs, please notify staff of any food allergies.

WINDOW GUARANTEE

VALENTINE'S DAY

345 PER PERSON

FRIDAY 13, SATURDAY 14, SUNDAY 15 FEBRUARY 2026

ON ARRIVAL

LOUIS ROEDERER BLANC DE BLANCS 2017 OR LOUIS ROEDERER ROSÉ 2017

Reims, France

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ONE

HIRAMASA SASHIMI KINGFISH

Blood plum carpaccio, shiso, sesame

TWO

SMOKED MAREMMA DUCK BREAST

Black cherries, salt baked fennel & pollen

THREE

ROASTED QUEEN SNAPPER FILLET

Vine ripened tomato & olive caponata, scallop cream

OR

160G CAPE GRIM FILLET STEAK

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FOUR

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Roasted almond & vanilla sable

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ROSADO FIZZ

Don julio rosado, pressed strawberry, lime, agave nectar, sparkling rosé

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ONE

HIRAMASA SASHIMI KINGFISH

Blood plum carpaccio, shiso, sesame

TWO

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