



VALENTINES DAY DINNER 2024

\$195 per person

OPTIONAL UPGRADE

Freshly shucked appellation oysters, basturma jam

Dozen 66/ Half dozen 36

SNACKS

Wagyu beef tart, house made harissa, puffed rice, shaved basturma

Raw scallop, corn & black garlic, siberia caviar

Date & ras el hanout semolina crumpet, candied figs, whipped laban

Macadamia hummus, roasted garlic, za'atar

Maha flatbread

Yellowfin tuna, roasted tomatoes, baharat, whipped cod roe, thyme & honey

Lebanese garlic dumplings, roasted scallop, prawn & harissa

Poached cod, seaweed & fennel, crumbed new season asparagus, local clams

Sher wagyu striploin, butternut pumpkin & ras el hanout, otway shiitake, pine nuts

Jewelled saffron rice

Dark chocolate, roasted raspberries, sumac & mint, lavender & milk ice cream

Menu subject to change

1.5% surcharge applies on all card transactions