

# Valentine's Lunch 155

## CAVIAR

Sturia Oscietra 15g | Kaviari Krystal 30g  
+ 160 + 260

*Served with traditional condiments*

Add Ons +40

## SPANNER CRAB TARTLET

*Crab Rémoulade, Baeri Caviar*

## STEAK TARTARE

*Collinson & Co Tenderloin, Bone Marrow Mayo, Pomme Anna*

## CORN CROQUETTES

*Grilled Corn, Manchego, Jalapeño Relish*

## OCTOPUS

*Grilled Octopus, Taramasalata, Grilled Bullhorn Peppers Salsa, Oregano*

## CORNER INLET ROCK FLATHEAD

*Grilled Rock Flathead, Champagne Caviar Beurre Blanc, Soft Herbs*

## AYLESBURY DUCK

*Dry Aged Duck, Smoked Maitake Mushrooms, Cherries*

Add Ons

## MAYURA WAGYU SIRLOIN +60

*Grilled Onions, Celeriac Purée, Jus*

## CHOCOLATE MOUSSE

*White Chocolate, cherries, Hazelnut Dacquoise*

# Valentine's Dinner 195

## CAVIAR

Sturia Oscietra 15g | Kaviari Krystal 30g  
+ 160 + 260

*Served with traditional condiments*

## SPANNER CRAB TARTLET

*Crab Rémoulade, Baeri Caviar*

## STEAK TARTARE

*Collinson & Co Tenderloin, Bone Marrow Mayo, Pomme Anna*

## CORN CROQUETTES

*Grilled Corn, Manchego, Jalapeño Relish*

## OCTOPUS

*Grilled Octopus, Taramasalata, Grilled Bullhorn Peppers Salsa, Oregano*

## CORNER INLET ROCK FLATHEAD

*Grilled Rock Flathead, Champagne Caviar Beurre Blanc, Soft Herbs*

## AYLESBURY DUCK

*Dry Aged Duck, Smoked Maitake Mushrooms, Cherries*

## Add Ons

MAYURA WAGYU SIRLOIN +60

*Grilled Onions, Celeriac Purée, Jus*

## CHOCOLATE MOUSSE

*White Chocolate, cherries, Hazelnut Dacquoise*