



# San Valentino 2025

## ASSAGGIO

Squid ink focaccia crostino, cured salmon, ricotta, chives

Merimbula rock oysters natural 6.5ea

## ANTIPASTO

*(choice of)*

Tuna carpaccio, yellow peach, pickled chilli, crispy eschallot, grape must vinaigrette

Wagyu bresaola, figs, stracciatella, vincotto, hazelnut

Sliced cuttlefish, lightly panfried, pea puree, squid ink croutons, tomato

Zucchini flower filled with tomato, basil & mozzarella on almond & rocket pesto

Spinach & squid ink ravioli filled with prawn, potato & mint  
on carrot & orange puree with cured Japanese scallop tartare

Spinach, walnut & ricotta gnocchi, burnt butter & sage, truffled pecorino, Jerusalem artichoke puree v

## SECONDI

*(choice of)*

Spinach & squid ink ravioli filled with prawn, potato & mint on carrot & orange puree  
with cured Japanese scallop tartare

Spinach, walnut & ricotta gnocchi, burnt butter & sage, truffled pecorino, Jerusalem artichoke puree v

Fish of the day

Deboned lamb shoulder, Sicilian eggplant, zucchini, cherry tomato, sultana,  
pinenut & cous cous salad, salsa verde

Grain fed eye fillet 200gr, mbs 2+ (Riverine District NSW),  
sauteed spinach, roasted agrodolce eschallots

2 Prawns & 2 West Australian Scampi, oven grilled, fresh herbs, lemon (+ \$38)

*Mains served with choice of:*

*Rocket, pear, walnut, parmesan salad with balsamic vinaigrette*

*Crispy cocktail chat potato, rosemary, sea salt, Mapuche*

*(1 per 2 people)*

## DOLCI

*(tasting plate)*

Torta Barozzi – flourless chocolate, almond, hazelnut & montenegro cake

Sesame seed cannoli, nougat semifreddo, salted caramel

Polenta crumble, vanilla cream, strawberries