



VALENTINE'S DAY DINNER MENU



Entrée

“La tartara di Mare”

Yellowfin Tuna tartare truffle-infused with citrus salad,
Parmesan chips and orange pearls.

Pinot Grigio, Pear Tree Marlborough NZ



First Course

“La pasta al braciato”

House pumpkin gnocchi made in a sauce of slow-cooked pork ragu,
roasted smoked pumpkin puree, caramelised cauliflower and goat
cheese.

Tempranillo, Accentus, Ribera del Duero, Spain



Main course

“Pechuga de res a la trufa”

Slow cook wagyu brisket, potato pavé with garlic and thyme butter and
pickled caramelised golden eschalots, crispy peas and shiraz jus.

Cabernet Sauvignon, Hedonist McLaren Valley AU



Dessert

“Duo di cannoli siciliani”

Chocolate sheep ricotta and sheep's ricotta, lemon curd and
coffee reduction

Sherry, Pedro Jimenez Spain



...This menu is inspired by Italian and Spanish regional dishes.
These recipes are combined to reintroduce traditional flavours in a
modern concept, using the best local and fresh ingredients...

Head Chef Alessandro Spiga



\$85 per person without matching wines
\$120 per person with matching wines