



# VALENTINE'S MENU

\$118 PP • MAXIMUM 2-3 PAX

Glass of NV Brut Sparkling Rose on arrival  
(or option of Young Henry's Pale Ale or Lager)

## STARTERS

Appellation Sydney rock oysters with finger lime and sorbet \*

## DUMPLINGS

Crispy prawn, calamari and ginger dumplings

BBQ duck and spinach dumplings\*

Honey Charsiu pork bao with pickled radish and herbs

## SALAD

Cold Bihoon salad, baby daikon and cucumber with soy and sesame dressing\*

## MAINS

Sweet and sour crispy baby Barramundi\*

Crispy skin chicken with spiced soy sauce and chilli oil\*

Roasted brussels sprout with herb mayo,  
garlic, chilli, seasoned bread crumb

Steamed Jasmine rice

## DESSERT

Banoffee tart with white chocolate ganache cream  
with salted caramel



# VALENTINE'S MENU

\$138 PP • MINIMUM 4 PAX

Glass of NV Brut Sparkling Rose on arrival  
(or option of Young Henry's Pale Ale or Lager)

## STARTERS

Salmon sashimi with apple ponzu,  
pickled mustard seeds and shiso\*

Crispy Wagyu beef, garlic chives and water chestnuts

Moreton Bay bug dumplings with leek,  
mushrooms, and water chestnuts\*

Honey Charsiu pork bao with pickled radish and herbs

## SALAD

Cold Bihoon salad, baby daikon and cucumber with soy and  
sesame dressing\*

Grilled scallops with chilli black bean sauce\*

## MAINS

Sweet and sour crispy baby Barramundi\*

Master stock crispy pork with Thai chilli caramel, apple, and mint\*

Roasted brussels sprout with herb mayo, garlic, chilli, seasoned  
bread crumb

Grilled Riverine top sirloin with black garlic butter, garlic chips  
served with Yukari Pao Cai\*

Vegetable fried rice with sweet corn, green beans, eggs, and  
mustard seeds

## DESSERT

Banoffee tart with white chocolate ganache cream  
with salted caramel