

VALENTINES DAY

WINE BAR + DINING ROOM

TO START

SKALA BAKERY SOURDOUGH, WARM OLIVES, DUKKA,
BALSAMIC + OLIVE OIL

CHOICE OF MAIN

220GM EYE FILLET, MUSHROOM VOLANT, TRUFFLE JUS

SEARED YELLOW FIN TUNA, GOATS CURD + OLIVE FILLED
ZUCCHINI FLOWER, SAUCE VIERGE

RACK OF LAMB, BUTTERED PEA PUREE,
BURNT HONEY, RED VINEGAR JUS

SHARED DESSERT PLATE

GIANDUJA CHOCOLATE TART, BRANDY POACHED CHERRIES
COCONUT PANNA COTTA, MANGO PUREE
SUMMER BERRY PUDDING, DOUBLE CREAM

ADD 2 GLASSES OF DAOSA SPARKLING ON ARRIVAL FOR \$50

the stirring hotel