



Valentines Day Menu

Lunch Menu \$55pp & a Glass of Sparkling

7 Tapas Courses to Share

Coffin Bay Oysters w/ smoked tomato sorbet & avruga caviar served *with a glass of Sparkling*

Jamon Iberico, aged 36 months, 100% acorn fed

Anchoa on a squid ink crisp w/ avruga caviar & dried tomato

Seared Scallops w/ pistachio picada & sofrito

Zucchini Flowers filled with leek, potato & salt cod

Figs filled with braised leek & Valdeon cheese, wrapped in Jamon

Dessert: Churros – *delicious Spanish-style doughnuts with dark chocolate dipping sauce*

Dinner Menu \$75pp & a Glass of Sparkling

9 Tapas Courses to Share

Coffin Bay Oysters w/ smoked tomato sorbet & avruga caviar served *with a glass of Sparkling (Glass of Sparkling not included if purchase "Valentines Day Special")*

Jamon Iberico, aged 36 months, 100% acorn fed

Seared Scallops w/ pistachio picada & sofrito

Zucchini Flowers filled with leek, potato & salt cod

Chorizo con Sidra

Figs filled with braised leek & Valdeon cheese, wrapped in Jamon

Lamb Cutlets w/sobrasada & pistachio picada

Patatas Bravas – 'Madrid style'

Dessert: A Taste of the Tropics – *Mouth-watering tropical fruit five ways-*



Valentines Day SPECIAL

Above 9 Course Menu + bottle of Segura Viudas Reserva Heredad Brut

\$200 per couple!