Valentine's Dinner

A glass of bubbles on arrival

STARTER

Ciabatta, seaweed butter

AMUSE-BOUCHE

ENTRÉE

Salmon Tartare
pickled ginger gel, avocado mousse, crispy nori, ponzu

Seared Duck Breast
caramelised cauliflower purée, baby bok choy, coriander, cinnamon jus

Butternut, Ricotta & Sesame Ravioli
garlic crumb, miso beurre blanc

MAIN

Pure South Eye Fillet
potato terrine, shiitake, baby onion, truffle mayo, port jus

Market Fish of the Day
scampi bisque, mussels, prawns, burnt tomatoes, fennel

Salt-baked Potato Gnocchi
oyster mushrooms, pine nuts, pecorino

SIDES TO SHARE

Baby cos lettuce, pickled onion, croutons, sesame dressing

DESSERT TO SHARE

Chef's petit four
Blueberry Éclair, strawberry profiterole, opera cake, lemon meringue

Please inform our team of any special dietary requirements or allergies.

Beast & Butterflies
RESTAURANT & BAR