

## On Arrival

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Glass of Chandon 'Blanc de Blanc' Chardonnay  
Upgrade to Moët et Chandon Imperial 200ml for 15

## Entrée

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### King Prawns

Pan-fried king prawns, slow roasted tomato salsa, green peppercorn, veal and lobster bisque, charred miche

### Wagyu Tartare

Finely diced Wagyu fillet, confit egg yolk, pickled cucumber, capers, Dijon mustard & bone marrow toast

### Mushroom Bruschetta (V)

Wild roasted mushroom & goats curd bruschetta, porcini salt, wild rocket, porcini reduction, Parmesan crisp

## Main

(select one per person)

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### Shorthorn Fillet 300g (150D)

Grilled to your liking with our unique basting. Served with stuffed half split bone marrow, your choice of crunchy chips, farm salad, mash, or onion rings and a sauce

### Ribs Platter

Slow-cooked beef & pork ribs, finished on a flaming hot char-grill with our unique basting. Served with your choice of crunchy chips, farm salad, mash, or onion rings and a sauce

### SAUCES

Barbeque Relish – Hot African Chili – Creamy Garlic – Peppercorn – Blue Cheese –  
Creamy Mushroom – Veal Jus

### Black Cod & Mussels

Pan-fried black cod fillet, steamed mussels, truffled cauliflower purée, chargrilled asparagus, green peppercorn lobster bisque

### Truffle & Cauliflower Risotto (V)

Herb crumb, confit egg yolk, Parmesan crisp & parsley

Mains also include a side of Truffle Mac & Cheese to share between 2 people

OR MAIN TO SHARE

## AGED BY TheMeat & WineCo

"EVEN BETTER WITH AGE"

**Monte Dry-Aged Rib Eye on the bone 800g** – To share between 2 people

Served with stuffed half split bone marrow, and your choice of crunchy chips, farm salad, mash, or onion rings and a sauce. Includes a side of Truffle Mac & Cheese to share.

## Dessert

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### Valentine White Chocolate Blondie

White chocolate mousse, passionfruit curd, ruby chocolate shards

### Peanut Butter & Chocolate Tart

Peanut butter, chocolate mousse, chocolate ganache, beef dripping caramel ice cream

### Chocolate & Hazelnut Fondant

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline ice cream





HAPPY VALENTINE'S DAY