

THE *Cellar*  
KITCHEN

VALENTINE'S DAY DINNER  
FIVE COURSE MENU

ON ARRIVAL

*Passionfruit Bellini*

*Duo of Oysters with Mignonette Dressing*

TO START

*Spinach and Speck Gnudi with Truffled Parmesan*

OR

*Yellowfin Tuna Tartare with Ponzu Dressing and Mustard Leaf*

PALATE CLEANSER

*Raspberry Granita with Splash of Bubbles*

MAINS

*Fillet of Beef with Parsnip Creme, King Oyster Mushroom and Truffled Jus*

OR

*Roasted Fillet of King Ora Salmon, Baby Vegetables and Saffron Broth*

DESSERT

*Chocolate Tart with Mascarpone Ice Cream*

OR

*Lime Creme Brulee with Ginger Tuile*

AND

*Box of House-made Truffles to take home*

BOOKINGS ESSENTIAL

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