

**Harbourfront**  
*Seafood Restaurant*  
SYDNEY

**VALENTINE'S DAY DINNER**  
**4 COURSE SET MENU**

**FIRST COURSE (TO SHARE)**

Moussaka croquettes, tomato sauce and bechamel  
&

Charcuterie – mortadella, prosciutto, salumi, pickles & grissini

**SECOND COURSE (ALTERNATE SERVE)**

Beef tataki, cucumber, pickle, jalapeno, yuzu and mustard vinaigrette (gf, df)  
&

Scallop ceviche, leek foam, Davidson plum oil (gf, df)

**THIRD COURSE (ALTERNATE SERVE)**

Chargrilled 250g Pinnacle beef tenderloin, olive oil mash, seasonal greens, peppercorn sauce (gf)  
&

Miso glazed Black Cod, charred silver beet, cauliflower puree, honey & soy dressing (df, gf)

**FOURTH COURSE (TO SHARE)**

House made Pistachio Tiramisu  
&

Selection of Australian and International cheeses, lavosh & muscatels  
(gf crackers available on request)

(v) vegetarian (gf) gluten-free (df) dairy-free (hf) halal-friendly