

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