

Valentine's day

# 3 course set menu

#### ONLY: <sup>\$</sup>65 PP | WITH A GLASS OF BUBBLES: <sup>\$</sup>75 PP PACKAGE: <sup>\$</sup>110 PP includes preferential window seating and a bottle of Mumm rose

### Fruits de mer

petite prawn cocktails, smoked Warehou mousse with rye crisps, pacific oysters with lemon, house marinated green lip mussels, cured salmon blini and horse radish

## Classic beef Wellington

carved and served with port wine jus, sauce béarnaise, potato cakes, summer salad

## Petite fours a deux

a selection of house made miniature sweets designed to be fed to each other