

OSTRO

VALENTINE'S DAY 2020

\$95 per person

ADDITIONAL TO START

OSTRO SEAFOOD PLATTER

Local fresh & beer battered oysters, banana prawns, trevally ceviche, cured Big Glory Bay salmon, sliced yellow fin tuna with a selection of house dressings and dipping sauce – 75 *(for two)*

TODAY'S SELECTION OF LOCAL OYSTERS

Shallot vinaigrette, lemon / Truffle soy, chives – 5.5 ea

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AMUSE

CRAYFISH TOAST Lemon curd, 'Oscietre prestige' Caviar

STARTERS

(choice of)

HEIRLOOM TOMATO Clevedon buffalo mozzarella, salsa verde, watermelon and merlot sorbet

SKULL ISLAND PRAWNS Baby gem lettuce, radish, lobster and celeriac remoulade, salmon roe

YELLOW FIN TUNA New season peas, shallots, tuna mayonnaise, pickled daikon, karengo

CURED DUCK BREAST Compressed plums, grilled halloumi, sherry, reduction, red vein sorrel

MAINS

(choice of)

Mains are served with butter lettuce salad

MUSHROOM HOTPOT Seasonal vegetables, tofu, Out Of The Dark mushrooms, shitake cream

GRILLED SWORDFISH Fennel purée, asparagus, roast cherry tomatoes, olive, caperberries, lemon herb vinaigrette

STORM CLAM LINGUINE Cloudy Bay Clams, seaweed, chilli, chives, karengo

AGED BEEF FILLET Fried ox tongue, caper and raisin purée, roasted Dutch carrots

OSTRO BEEF WELLINGTON Field mushroom duxelle, fine herb crepe, confit garlic and kokihi

(add \$35 per person)

DESSERT

(choice of)

CLASSIC VANILLA CRÈME BRULEE

STRAWBERRY MACARON Crème Chantilly, shortbread

CHOCOLATE CREMEUX Passionfruit, dark chocolate tuile

MENU BY JOSH EMETT & JOSH SHIELDS

GST inclusive. 1.75% surcharge will be applied to credit card transactions.