

Valentine's Day

14.02.21

Flute of Veuve Clicquot on arrival
\$120 per person

Add on a Seafood Platter to start + \$95 or Oysters + \$6 each

STARTERS

CRAYFISH TOASTY with aioli

FRESH PEA & BROAD BEAN chilli, buffalo curd

ENTREES

- Choice of -

TREVALLY CEVICHE lime, coconut cream, cucumber, cayenne, borage

CLEVEDON MOZZARELLA heirloom tomato, basil and espalette granola

WAGYU CARPACCIO caperberries, agria crisps, pecorino, truffle cream, baby rocket

GRILLED OCTOPUS roast agrias, seaweed butter, paprika, smoked mayonnaise, horokaka

MAINS

- Choice of -

PURE SOUTH BEEF SCOTCH caramelized onion, fresh horseradish, port jus

CRISPY SKIN SNAPPER squid, chorizo, black cabbage

SPINACH & PORCINI ROTOLO ricotta, enoki, fresh herbs, truffle broth

WEST COAST LAMB CUTLETS fennel salsa verde, spiced hazelnuts

TO FINISH

- Choice of -

VANILLA & BASIL CRÈME BRULEE

SALTED CARAMEL PEANUT SLICE chocolate ganache, banana fritter, and house made ice cream

WHITESTONE CHEESE SELECTION with chutneys lavosh, quince paste and honeycomb



OSTRO

GST inclusive. 2.25% surcharge will be applied to credit card transactions.