



## VALENTINE'S DAY SHARING MENU

### SHELLY BAY BAKER

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Organic rye sourdough, cacio e pepe butter

### TO START FRUITS OF THE SEA

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Marlborough oysters, shallot vinegar

Scampi, red chili, lime coriander

Mills Bay mussels, basil, lemon, chardonnay vinegar

Ruakākā Kingfish sashimi, salmon caviar, soy

### MAIN COURSE STEAK & CRAY

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Angus beef eye fillet, crayfish tail, garlic & Pernod butter

### SIDES

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Broccolini, Olea Estate olive oil, smoked almond

Patatas bravas, smoked tomato sauce

### DESSERT 2 HEARTS

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Valrhona Ivory white chocolate, raspberry mousse, Champagne jelly

Valrhona Guanaja dark chocolate, hazelnut feuilletine, coffee praline

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**195 FOR TWO**

### COCKTAIL

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Crimson Kiss – Vodka, lime, raspberry syrup and mint

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Non alcoholic version available