



Coast to Table:




WITH LOVE FROM SYDNEY




13 to 16 February 2025




VALENTINE'S DAY DEGUSTATION DINNER... 168⁺⁺




add wine pairing... 68⁺⁺

We warmly invite you on a journey through the vibrant flavours of Australia, presented in collaboration with our guest chefs from The Fullerton Hotel Sydney. A love letter to modern Australian cuisine, this celebration showcases quintessential Australian ingredients, creativity, and cherished experiences to be shared.




TO START DAMPER BREAD   
smoked cultured butter


1ST COURSE SKULL ISLAND PRAWN COCKTAIL   
tomato granita, burnt avocado, celery, sea urchin

2ND COURSE AUSSIE BAY BUG ROLL   
pickled cucumbers, finger lime, fluffy brioche bun

MAIN BARBECUED BROADBILL SWORDFISH   
native Aussie salad, miso caramel, sauce verte,
smoked caviar

OR

MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT   
aubergine, blackened onion, chimichurri, crispy shallots

DESSERT GOLDEN GAYTIME 
Classic Aussie Ice Cream
honeycomb, milk chocolate, mascarpone

PETIT FOURS

Contains:  Nuts  Dairy  Gluten  Alcohol  Seafood

