



Valentine's at Dockside



\$95 PER PERSON

Celebrate love with an intimate three-course dining experience, thoughtfully curated for Valentine's Day.

ON ARRIVAL

*A glass of sparkling wine
To begin your evening in style*

ENTRÉE (CHOICE OF ONE)

Fresh Natural Oysters (4 per serve), delicately dressed with yuzu, mignonette & edible flowers

Pan-Seared Scallops: Golden scallops, silky cauliflower purée, salmon caviar & aromatic herb oil

Burrata Salad (V): Creamy burrata, heirloom tomatoes, fresh basil & aged balsamic glaze

Crab Arancini: Crisp golden risotto balls filled with sweet crab, served with citrus aioli

MAIN (CHOICE OF ONE) OCEAN TROUT

Pan fried ocean trout with duck fat baby potatoes & lemon dill crème fraiche

Eye Fillet Steak

Tender eye fillet, rich red wine jus & char-grilled asparagus

Wild Mushroom Risotto (V)

Slow-cooked arborio rice with wild mushrooms, aged parmesan & black truffle

DESSERT

Choice of One

Vanilla Panna Cotta: Strawberry compote, fresh strawberries

Red Velvet Cheesecake: Classic red velvet cheesecake with a smooth cream cheese finish