

VALENTINE'S DAY \$75 per head

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TO START

Corn, cheddar + jalapeno croquette  
Truffled cheese gougère

1<sup>ST</sup> COURSE

Fermented potato flatbread, kefir cream, trout roe

2<sup>ND</sup> COURSE

Grilled wagyu rib cap, shiitake cream, bone marrow butter, horseradish

3<sup>RD</sup> COURSE

Ravioli filled with smoked leeks + ricotta, saffron butter, peas,  
broad beans, lemon

4<sup>TH</sup> COURSE

Pressed lamb shoulder, charred greens,  
burnt onion, black vinegar

DESSERT

Coconut pannacotta, pineapple granita, lime  
Chocolate + olive oil mousse, salted caramel

CHEESE

Whipped Brie de Meaux, sourdough crisps, pear gel, walnut crumb

*Juliet*  
melbourne

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