

VALENTINE'S DAY MENU

\$89pp

KITCHEN
THIRTEEN
50
& BAR

Bubbles on arrival

ENTRÉE

Oysters natural (2) with lemon and champagne vinaigrette

Home cured salmon with beetroot and gin, citrus crème fraiche

Avocado and tomato salsa on blinis

MAIN

choose from

Sous vide lamb rump with thyme and garlic, grilled vegetables, mint
hollandaise

Or

Pan seared market fish, pea and saffron risotto, parmesan and truffle oil

Or

Nourish bowl – roasted pumpkin, cauliflower, quinoa, chickpeas, vine
tomatoes, grilled haloumi

DESSERT PLATTER

Assorted macaroons

Lemon meringue tartlets

Chocolate brownie