



VALENTINE'S DAY \$75 PER HEAD

ON ARRIVAL

Fraser Island spanner crab salad, squid ink tapioca
Whipped goats cheese tart, caramelised onion, licorice salt

ENTRÉE

Hervey Bay scallop in the half shell, parsnip, trout roe, bottarga

MAINS COURSE - PLEASE SELECT

Cape York barramundi, sweet corn, peppers, sofrito, saffron, charred alliums
Grass fed Angus eye fillet, shiitake cream, bone marrow croquette, burnt onion, horseradish
Risotto of zucchini flowers, broad beans, mint, smoked almonds, ricotta salata

Accompanied by

Baby gem lettuce, pickled shallots, radish, salad cream, pecorino

CHEESE

Ossau Iraty + Berry's Creek Riverine Blue, muscatels, nashi pear, treacle bread

DESSERT - TO SHARE

Chocolate + olive oil mousse, caramelised white chocolate, cocoa nibs, summer berries

SAINT.URBAN

HANDCRAFTED FOR RICHMOND

