

Casoni.

Valentine's Day Menu

Appellation Oysters
rhubarb, rose

Burrata
zucchini, heritage tomatoes
or
Freemantle Octopus
agrodolce

Carpaccio of Tuna
sea herbs, fermented banana aioli
or
Risotto of Alliums
chervil, la luna goats cheese

Gulf of Carpentaria King Prawn
poormans orange, thyme
or
Celeriac,
porcini, amaretto, sage

Beef Brasato
cauliflower, lime
or
Gnocchi
dolcelatte, WA figs, spinach, walnuts

Semifreddo
blueberry, white chocolate, violet
or
Amalfi Lemon Sorbet

90 per person