



## **VALENTINE'S DAY MENU**

\$89 pp

*Include Complementary Glass of Domaine Andres Delorme Blanc de Blanc*

### **STARTER**

*Hokkaido Scallop, Tosazu,shiitake, finger lime, ginger oil | **df***

### **ENTREE**

*WA Octopus, Shacha vinaigrette, pickled mustard green, crispy taro, dill | **df,n***

### **MAIN**

*MBS4+ Grilled Wagyu, wagyu Striploin, teriyaki potato, Dutch carrots,  
creamy miso sauce, leek, Asian herbs, Szechuan, peppercorn, Smoked paprika | **df, gf***

### **DESSERT**

*Miso Tiramisu, espresso, mirin, macadamia, kinako | **v,n***

**df** dairy free | **gf** gluten free | **v** vegetarian | **vg** vegan | **n** contains nuts

*10% surcharge applies on Sunday and 15% surcharge applies on public holidays. Credit card surcharges apply.*

The Hotel has taken steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. We thank you for your kind understanding

**JACARANDA**  
*Restaurant*

