



\$180++ for two,
includes a 1-hour free-flow of Prosecco.

Available for dine-in on 14 February at Gather.



4-COURSE MENU

Canapés

Crispy cod brandade topped with ikura
Coronation chicken with apricot ketchup and almond flakes

Starter

Hamachi tartare with baby radish and celtuce in tonnato sauce

Main

Pan-seared locally sourced bora fillet with parsnip puree, orange infused fennel,
bouillabaisse sauce and basil oil

or

Frenched lamb rack butter with toasted gnocchi, root vegetables, haricots verts
and light jus

Dessert

Strawberry cake with lemon, macerated summer berries and vanilla ice cream