

POST

OSTERIA & BAR

VALENTINE'S DAY 2026

AMUSE-BOUCHE

to share

Mozzarella in carrozza, prawn, basil
Mini pressed parmigiana di melanzane

ENTRÉE

to share

Scallops, cauliflower purée, crispy prosciutto
Beetroot fagottini, goat's curd, buttermilk sauce

MAIN

your choice of

Toothfish, cavolo nero & cashew velouté, fennel salad
Lamb loin, herb crust, chickpea emulsion, jus
Spinach risotto, lemon zest, toasted pine nuts

DOLCI

your choice of

Tiramisu, Marsala zabaione
Satilla chocolate mousse, cherry sorbet, hazelnut crunch

Where possible we are committed to supporting local and sustainable suppliers and produce.

Please note that credit card payments incur a service fee from 0.7 to 2.25%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please notify our team for any allergy or dietary preferences.

We cannot guarantee that any of our products are 100% allergen free