



*Date Night
Special Menu*

DATE NIGHT SPECIAL

\$75++ per person

(min. 2 persons)

Halia's Herbarium Experience

A fun and intimate way to learn the secrets behind Halia's Herbarium drinks whilst making them with your partner.

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3-course Set Dinner

Appetiser

(Choose ONE)

Italian Burrata

Grilled sourdough, herb salad, tomato relish

Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushrooms, spiced yoghurt

Charred Fremantle Octopus

Pickled cauliflower, turkey sausage, spinach & parsley purée, ginger flower hot sauce

(Supplement \$7)

Main

(Choose ONE)

Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Akaroa Salmon Fillet (NZ)

Smoked salmon roe, fennel salad, roast grapes, dill and caper mayo

John Dory Fillet (NZ), 150g

Artichoke barigoule, prawn, pickled ginger, dried tomato

(Supplement \$15)

Slow Cooked Lamb Rump (AUS), 190g

Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus

(Supplement \$15)

Stone Axe Wagyu Rump (AUS),

MBS 8-9+, 200g

Sauteed garlic spinach, black pepper sauce

(Supplement \$25)

Dessert

(Choose ONE)

Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries

Yuzu Cake

Yuzu ganache, chocolate chantilly, citrus compote

Purple Sweet Potato Cake

Sweet potato ice cream, fermented blueberry & sweet potato jam

Raspberry Opera Cake

Fresh mixed berries

Die Die Must Have Chocolate

Elements of chocolate, mango, raspberry, ice cream

Beverage

A choice of Hot Coffee or Tea

All prices are subjected to 10% service charge and prevailing GST.