

**VALENTINE'S
DAY**

**Sydney Common 4–Course Dinner 150
2hr Beverage Package 49**

Includes 1 glass of special cocktail/mocktail upon arrival

Country Sourdough, Cultured Butter, Smoked Salt

To Begin

Grilled Shark Bay Scallop, N'duja Vinaigrette, Sesame Salt
House Made Doughnut, Shiitake Mushroom, Spanner Crab
½ Dozen Sydney Rock Oysters, Finger Lime, Rice Vinegar +39

Entrée

Prawn Orzo, Tomato, Fennel

Main

David Blackmore Wagyu Blade, 200gm
or
Steamed Murray Cod, Scallops Mousse, Koji Tomato

Fries, Kombu Salt
Sydney Common Leaves

Plum Honey Roast Duck, Fermented & Pickled Seasonal Berry +120

Dessert

Chef's Selection

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.