

# OSTRO

## VALENTINE'S DAY 2022

*\$120 per person*

### ADDITIONAL TO START

#### OSTRO SEAFOOD PLATTER

Local fresh and battered oysters, whole poached prawns, tuna crudo, glazed green lip mussels, crayfish cocktail served with a selection of dressings and sauces — 95

#### TODAY'S SELECTION OF LOCAL OYSTERS

Red wine mignonette — 6ea

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#### OSTRO SOURDOUGH with seaweed butter

### STARTERS

*(choice of)*

#### CLEVEDON BUFFALO MOZZARELLA

Heirloom tomatoes, strawberries, basil and espelette granola

#### HOUSE CURED SALMON SALAD

Fresh peas, green beans, baby cos, caper & dill dressing, chives, roe

#### SOUTH ISLAND WAGYU BEEF TARTARE

Cured egg yolk, cornichons, capers, pickled shallots, soft herb salad

#### GRILLED OCTOPUS

Smoked eggplant, fresh chili, preserved lemon, fried agria potato, oregano

### MAINS

*(choice of)*

#### PECORINO ROMANO GNOCCHI

Saffron cream, roasted cauliflower, pine nuts, preserved lemon, parsley

#### LONG LINE SNAPPER

Peas, chili squid, baby spinach, seaweed butter, lemon

#### PURE SOUTH BEEF SCOTCH FILLET

Caramelised onions, horseradish crème fraiche, port jus

#### HAWKE'S BAY LAMB CUTLET

Salsa verde, spiced hazelnuts, red vein sorrel

#### OSTRO BEEF WELLINGTON *(Pre-booked)*

Field mushroom duxelles, herb crepe, confit garlic, roast onions, shiitake cream  
*(Add \$50)*

### DESSERT

*(choice of)*

#### CLASSIC CRÈME BRULEE

CHOCOLATE MARQUISE Cherries, candied almonds

RED VELVET Strawberries and cream

#### PETIT FOURS FOR THE TABLE