



Valentine’s Day | Chef’s Set Menu 105pp

Drinks pairing \$75pp

To start

Rottnest Island lobster tostada, guacamole, tajin GF, NF, DF

Free range chicken empanada, aji Amarillo, parmesan, cashew

Classic or Spicy Margarita

Shared entrees

Scallop tiradito, ají rocoto, jalapeño GF, NF, DF

Heirloom tomato, sour cream, pickled shallot, crispy chilli dressing GF, NF, V

Nivarius ‘22 | Tempranillo Blanco | Rioja | ESP

Your choice of individual main

Harvey Angus sirloin, chimichurri, egg farofa, pan sauce GF, NF

Luigi Bosca ‘Sangre’ ’21 | Malbec | Luján de Cuyo | Mendoz | ARG

Grilled market fish, sweet corn, pico de gallo GF, NF

Bodega Garzon ‘Single Vineyard’ ’22 | Albarino | Maldonado | UY

Served with

Baby Gem salad, palm heart, lime dressing GF, NF, DF, V, VG

Dessert

Passionfruit curd, lime crema, pink peppercorn meringue GF, NF

Kopke 20yo | Tawny | Porto | PT

GF Gluten-free | NF Nut-free | DF Dairy-free | V Vegetarian | VG Vegan

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

Indigo Oscar acknowledges the Whadjuk Traditional Owners of the land where we work and live. We pay our respects to Elders past, present and emerging.

Please note credit card surcharges apply. A surcharge of 15% applies on all public holiday.

