

Valentine's Day

MENU

Match your dinner with our paired wines - \$50.00 per person

CRAB TOAST

Crab Slaw | Brioche | Avocado Crema | Roasted Walnut
2022 Snake & Herring "Sabotage" Riesling

LAMB LOIN (GF LF DF NF)

Roasted Lamb Loin | Mashed Potato | Diced Pumpkin | Lamb Yoghurt | Basil Pesto | Pear & Blueberry Sauce
2023 Yangarra Rose

BARRAMUNDI (GF LF DF NF)

Baked Barramundi | Scallop Mousse | Zucchini Flower | Curry Sauce | Dill Emulsion | Baby Herbs
2019 De beaurepaire "Jeanette" Reserve Chardonnay

SHORTRIBS (GF LF DF)

Braised Short Ribs | Potato Gratin | Chestnut Puree | Pea Mash | Roasted Carrots | Pickled Onion
2021 Henschke Keyneton Euphonium

CHOCOLATE & STRAWBERRY

Yoghurt & Chocolate Mousse | Strawberry Gel | Hibiscus | Pistachio Emulsion | Macerated Strawberry
2019 De Bortoli Noble One

HARVEST

Valentine's Day

VEGETARIAN MENU

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CAULIFLOWER (GF NF)

Cauliflower Panna Cotta | Caviar | Brioche | Viola
2022 Snake & Herring "Sabotage" Riesling

TARTARE (GF NF LF DF)

Vegetarian Tartare | Capsicum Coulis | Tomato Crisp | Caramelised Shallot
2023 Yangarra Rose

BAKED CAPSICUM (GF NF LF DF)

Ricotta Salad | Couscous | Tomato Consomme | Basil Oil
2023 Margan Albarino

CARROT SWIRL (NF LF DF)

Candied Walnut | Basil Tuille | Orange - Carrot Gel | Carrot Spiced Sauce
2022 Margan Barbera

CHOCOLATE & STRAWBERRY

Yoghurt & Chocolate Mousse | Strawberry Gel |
Hibiscus | Pistachio Emulsion | Macerated Strawberry
2019 De Bortoli Noble One

HARVEST