

Valentine's Day

M E N U

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

AMUSE BOUCHE (GF, NF, LF)

Asian crab salad croustades

PORK BELLY (GF, NF, LF)

Pork belly | white asparagus | snow pea tendril | apple cream | confit cherry tomato |
apple cider sauce

Margan White Label Semillon

SALMON TATAKI MOSAIC (GF, NF, LF)

Salmon tataki | baked radish | caramelised orange | dill | red sorrel | cucumber sauce

De Beaurepaire Reserve Chardonnay

REFRESHER

Raspberry sorbet

CHATEAUBRIAND TO SHARE (GF, NF, LF)

600g Black Angus MBS5 beef tenderloin | kipfler potato | asparagus | green beans | baby carrots |
beetroot chutney | seeded mustard | tomato truss | lemon
Sauce – peppercorn sauce | mushroom sauce | Asian glaze

Hickinbotham Trueman Cabernet Sauvignon

RASPBERRY MOUSSE CAKE TO SHARE

Raspberry mousse cake | dehydrated raspberry | chocolate dacquoise | raspberry coulis | mint

De Bortoli Noble One

HARVEST