

VALENTINE'S DINNER

4 COURSES \$140* PER PERSON

WELCOME

Your choice of a glass of sparkling or a bellini

STARTERS

Sydney rock oysters, soy mirin dressing, finger lime, bonito flakes (gf, df)
Quinoa cracker, smoked potato, caviar, toasted nori (gf, df)

SMALLS

Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crumb (gf, df, vg, n)
BBQ octopus, fermented capsicum, smoked aioli, charred corn (gf, df)
Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)

MAINS

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)
Market fish, creamed corn, fermented chilli, spring onion & jalapeño salsa (gf, df)
Roasted porchetta, apple & miso sauce, slow roasted onion, pickled pear & mint salad (gf, df)

SIDE

Iceberg wedge, green tahini, lemon, toasted sesame (gf, df, vg)

DESSERT

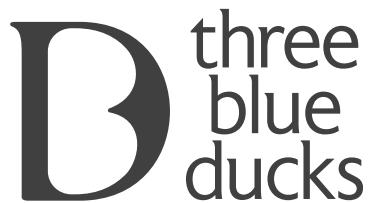
Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)
Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

COCKTAIL TO SHARE

Love Nuts - macadamia, almond & hazelnut alexander

**UPGRADE YOUR DINING EXPERIENCE WITH MATCHING
WINE FOR EACH COURSE - \$80* PER PERSON**

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts.
Please advise of dietary requirements at least 7 days prior to your booking.
Vegan options available upon request.
Bookings are essential and pre-payment is required.
* Booking fees apply.



VALENTINE'S DINNER

4 COURSES + MATCHED WINES \$220* PER PERSON

WELCOME

Glass of Veuve Clicquot

STARTERS

Sydney rock oysters, soy mirin dressing, finger lime, bonito flakes (gf, df)

Quinoa cracker, smoked potato, caviar, toasted nori (gf, df)

SMALLS

Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crumb (gf, df, vg, n)

2018 Domaine Jean Durup Montée de Tonnerre Premier Cru, Chablis, FR

BBQ octopus, fermented capsicum, smoked aioli, charred corn (gf, df)

2019 Thick as Thieves, Pinot Noir, Gamay, Yarra & King Valley, VIC

Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)

2016 Broc Cellars 'Lone Pine El Dorado', Lagrein Rosé, California, USA

MAINS

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

2019 Dormilona 'Yokel', Grenache, Swan River, WA

Market fish, creamed corn, fermented chilli, spring onion & jalapeño salsa (gf, df)

2019 Gentle Folk 'Summertown', Sauvignon Blanc, Adelaide Hills, SA

Roasted porchetta, apple & miso sauce, slow roasted onion, pickled pear & mint salad (gf, df)

2018 Unico Zelo 'Pipe Dream', Nero d'Avola, Adelaide Hills, SA

SIDE

Iceberg wedge, green tahini, lemon, toasted sesame (gf, df, vg)

DESSERT

Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

Penfolds Grandfather Port, Barossa, SA

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

The Royal Tokaji Wine Co. Blue Label Aszú 5 Puttonyos, Furmint, Hárslevelű, Muscat de Lune, Tokaj, Hungary

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