



VALENTINE'S DINNER

4 COURSES \$135* PER PERSON

WELCOME

Glass of Bubbles & Co Sparkling Cuvée

SNACKS

Smoked beetroot, macadamia cheese, Davidson's plum, quinoa cracker (gf, df, vg, n)

Charred scallops, pickled seaweed, lemon purée (gf, df)

ENTRÉES (CHOOSE ONE)

Burrata, heirloom tomatoes, peach, basil oil, pangrattato (gf, v)

Wood roasted Moreton Bay bugs, fermented chilli butter, roasted corn, charred greens (gf)

Honey glazed quail, wood roasted mushrooms, rhubarb purée, hazelnut dukkah (gf, n)

MAINS (CHOOSE ONE)

Dry aged pork cutlet, charred onion soubise, roasted apple, fennel granola, mustard leaf (df)

Wood roasted John Dory, pickled pipis, farro, fennel, preserved lemon

Baked ricotta gnudi, roasted carrots, broccolini, sorrel, bird seed mix (v, n)

DESSERTS (CHOOSE ONE)

Coconut sorbet, charred pineapple, mango, strawberry gum (gf, df, vg)

Chocolate mousse, raspberry curd, hazelnut crumb, chocolate crack (n)

**UPGRADE YOUR DINING EXPERIENCE WITH MATCHING
WINE FOR EACH COURSE - \$60* 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.

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

*All card payments will incur a 1.5% booking fee.



VALENTINE'S DINNER

4 COURSES + MATCHED WINES \$195* PER PERSON

SNACKS

Smoked beetroot, macadamia cheese, Davidson's plum, quinoa cracker (gf, df, vg, n)

Charred scallops, pickled seaweed, lemon purée (gf, df)

Newstead '3 Quarter Time' Session Ale, Newstead, QLD

OR

NV Clover Hill Tasmanian Cuvée Rosé Pinot Noir, Pipers River, TAS

SMALLS (CHOOSE ONE)

Burrata, heirloom tomatoes, peach, basil oil, pangrattato (gf, v)

Wood roasted Moreton Bay bugs, fermented chilli butter, roasted corn, charred greens (gf)

Honey glazed quail, wood roasted mushrooms, rhubarb purée, hazelnut dukkah (gf, n)

2019 Kerri Greens Chardonnay, Mornington Peninsula, VIC

MAINS (CHOOSE ONE)

Dry aged pork cutlet, charred onion soubise, roasted apple, fennel granola, mustard leaf (df)

Wood roasted John Dory, pickled pipis, farro, fennel, preserved lemon

Baked ricotta gnudi, roasted carrots, broccolini, sorrel, bird seed mix (v, n)

2018 Bass Phillip Rosé Pinot Noir, Gippsland, VIC

OR

2019 Athletes of Wines, Pinot Noir, Macedon Ranges, VIC

DESSERT (CHOOSE ONE)

Coconut sorbet, charred pineapple, mango, strawberry gum (gf, df, vg)

Chocolate mousse, raspberry curd, hazelnut crumb, chocolate crack (n)

2019 Soumah 'Frizzante d'Soumah' Brachetto, Yarra Valley, VIC

OR

2017 Mac Forbes 'RS17' Riesling, Yarra Valley, VIC

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