
VALENTINE'S DAY SET MENU

\$120 WITH WINE MATCH

Please choose one from each course

ON ARRIVAL

Amuse-bouche + a glass of Moët & Chandon

ENTREE

Poached Moreton bay bug gf
seafood bisque, tarragon, leek ash

OR

Roasted Swiss brown mushrooms gf, v
crisp kale, garlic cream, rosemary and balsamic

Entrée matching wine - Wood Park Chardonnay

MAIN

Duo of lamb

turnips, potato fondant, rosemary jus

Main matching wine - Debussy Cote du Rhone Village

OR

Crispy skin barramundi

fried gnocchi, peas, confit tomato, lemon beurre blanc

Main matching wine - Graci Etna Bianco DOC

SIDES FOR THE TABLE

Mixed leaf salad v, gf
balsamic olive oil

Garlic & herb roasted potatoes gf, v
sea salt

DESSERT

Textures of chocolate gf

OR

Maffra farm house brie

quince paste, lavosh, crackers

Dessert matching wine - Valdespino Pedro Ximénez Yellow Label
