



Valentine's Degustation Dinner

Five courses, five paired wines | Saturday 14 February

The Menu

First course

*Velouté of sweet corn with black olive oil, prosciutto crumb, and compressed noisettes.
Box Grove Vermentino.*

Second course

*Tomato gazpacho with dressed crab and avocado sorbet.
Stone Dwellers Riesling.*

Third course

*Mushroom parfait with pickled beets, shallots, and marinated oyster mushrooms,
served with toasted garlic focaccia.
Brave Goose Pinot Gris.*

Fourth course

• Option 1: Umami Kiev with parmesan en croute and kombu ketchup, served with peas and bacon.

Young Tree Marsanne

• Option 2: Medallions of beef with pomme Anna, carrot puree, Lyonnaise onions, and black garlic and mustard jus.

Elgo Reserve Shiraz

Fifth course

*Chocolate soufflé served with burnt salted butter ice cream.
Wood Park Tawny*

\$110 per person



Book now