



VALENTINE'S DAY MENU

Three courses \$105pp / with wine pairing \$145pp

On Arrival

Glass of Champagne and amuse bouche

First Course

Prawn tian with crushed avocado, lemon myrtle infused potato and citrus dressing

Nautilus Sauvignon Blanc, Marlborough, NZ

or

Kangaroo tail rilette, bush tomato and fig chutney

Chaffey Bros 'La Resistance!' Grenache, Syrah, Mourvedre, Barossa Valley, AUS

Second Course

Seared barramundi, confit lemon butter, asparagus and rock oyster

Tarrawarra Estate Chardonnay, Yarra Valley, AUS

or

Charred beef fillet, potato cake, warrigal greens, red wine sauce

Yangarra Shiraz, McLaren Vale, AUS

Third Course

Sweet chocolate sharing plate:

mousse, crème brulee, strawberry and fondant cake

Glenguin The Sticky Botrytised Semillon