

FOUR COURSE MENU
WITH NON ALCOHOLIC PAIRING

Valentine's Day

GUARANTEED WINDOW
345 PER PERSON

Wednesday 14th February 2024

ON ARRIVAL

KOLONNE NULL CUVÉE BLANC NO 01

Berlin, Germany

FOR THE TABLE

HAND-MADE 72 HOUR CIABATTA

Cultured butter, lovage salt

One

YELLOWFIN TUNA CARPACCIO

Flaked spanner crab, koshihikari rice, charred plum & ginger ponzu

2022 Kolonne Null Riesling | Berlin, Germany

Two

HOUSE SMOKED DRY AGED DUCK BREAST

Slow roasted anise, golden barley caramel, purple radish

NON 7 Stewed Cherry & Coffee | Cheltenham, VIC

Three

SLOW ROASTED BLACK OPAL WAGYU BEEF

Black garlic king oyster mushrooms, 12hr tomato reduction

NON 4 Roast Beetroot & Sansho | Cheltenham, VIC

OR

NORI WRAPPED AQUINA MURRAY COD

White miso glazed Japanese turnip, bonito & kombu broth

2022 Kolonne Null Rosé | Berlin, Germany

Four

DOUBLE FRENCH CHOCOLATE & STRAWBERRY LOVE CAKE

Valrhona 64% cocoa, salted hazelnut caramel crisp, strawberry shortcake ice cream, jelly & jam

Naked Amaretto Sour

TO FINISH

HAND-MADE PETIT FOURS

We care about your dietary needs, please notify staff of any food allergies.