

FOUR COURSE MENU
WITH PAIRED WINES

Valentine's Day

GUARANTEED WINDOW
345 PER PERSON

Wednesday 14th February 2024

ON ARRIVAL

FRENCH ROSE

Belvedere Vodka, vintage port, crushed raspberries, fresh lemon, rosé champagne foam

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
2023 Leeuwin Estate Riesling | Margaret River, WA*

Two

HOUSE SMOKED DRY AGED DUCK BREAST

*Slow roasted anise, golden barley caramel, purple radish
2022 Giant Steps Rosé | Yarra Valley, VIC*

Three

SLOW ROASTED BLACK OPAL WAGYU BEEF

*Black garlic king oyster mushrooms, 12hr tomato reduction
2022 Nick Spencer MDR Shiraz Blend | Gundagai, NSW*

OR

NORI WRAPPED AQUANA MURRAY COD

*White miso glazed Japanese turnip, bonito & kombu broth
2022 Rising Pinot Noir | Yarra Valley, VIC*

Four

DOUBLE FRENCH CHOCOLATE & STRAWBERRY LOVE CAKE

*Valrhona 64% cocoa, salted hazelnut caramel crisp, strawberry shortcake ice cream, jelly & jam
2022 Frogmore Creek Iced Riesling | Coal River Valley, TAS*

TO FINISH

HAND-MADE PETIT FOURS

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