

VALENTINE'S DAY

SATURDAY 14TH FEBRUARY

Wine Pairing \$85pp

FIRST COURSE

RAW HOKKAIDO SCALLOP
Strawberry, shiso dressing (df,gf)

2024 Gerard Bertrand - Picpoul de Pinet, Languedoc, France

SECOND COURSE

SMOKED CONFIT OCEAN TROUT
Zucchini, citrus (gf)

2024 Shadowfax Chardonnay, Macedon Ranges, VIC

THIRD COURSE

WAGYU RUMP
Wagyu rump cap mbs9, celeriac, black garlic (gf)

2019 Château Baron de Brane - Margaux, Bordeaux, France

SIDES

Fresh Leaves, pear, champagne vinaigrette (gf,df)

Charred broccolini, almond, lemon(gf,df)

DESSERT

CHERRY TART
Berry frangipane, basil

2023 Corrado Tonelli 'Visner di Pergola', Marche, Italy

SAILS

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE
ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65%
PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.