

# VALENTINE'S DAY

## AT THE FENWICK

### ADD ONS

Wine Pairing \$70

### ADD

'AOC' Sydney Rock Oysters, verjuice mignonette (gf/df) 8e

'Black River' Oscietra Caviar Tart, creme fraiche, chive 25e

Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 16 ea

### TASTES

Grain bakery sourdough, Pepe Saya cultured butter, sea salt (v)

Heritage Beetroot Tart, orange, wasabi, cashew cream, pickled shimeji, karkalla (vg/n)

Marinated mixed olives, citrus (ve/gf)

NV House of Arras 'Blanc de Blancs', Multi-Regional. TAS

### ENTRÉE

Abrolhos Island Scallop Crudo, green grape, aleppo pepper, umami dressing (df)

2023 Bodegas Eldosela 'Charquiño' Albariño, Rias Baixas, Spain

### MAIN

NZ Hapuka, rainbow chard, fennel cream, ratatouille (gf)

2023 Michèle et Camille Robin 'Cuvée SRG' Chablis, Burgundy, France

### SIDES TO SHARE

Garden Salad, soft herbs, walnuts, chardonnay dressing (ve/gf/n)

&

Fries, aioli (v/df)

### DESSERT

Rose Panna Cotta, pistachio, vanilla, cardamon, honey, pomegranate (v/gf)

2024 Frogmore Creek 'Iced Riesling', Coal River Valley, France

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

Menus are subject to change without notice.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.

# THE FENWICK

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