

Valentine's Day



PRE-FIXE MENU

3 Courses ~ \$45pp (\$65pp with wine pairings)



STARTER

Lobster Bisque

lobster, cream, butter, mirepoix

Wine Pairing: Chardonnay - Madfish, Western Australia '21

MAIN COURSE

Grilled Lamb Chops

pair of lamb chops charred on our wood-fired grill,
served with mashed potatoes and grilled broccolini

Wine Pairing: Pinotage - False Bay, Western Cape, South Africa '23

DESSERT

Chocolate Mousse

topped with homemade whipped cream and fresh berries

Wine Pairing: Jansz Brut Cuvee, Tasmania, NV



Vagabond

BAR + KITCHEN

