



NWC

WINED BAR



Valentine's Day Lunch

Three-Course Degustation

\$85 per person
(minimum two people)

Sommelier Wine Pairing*

\$30 per person for three
Sommelier-curated wines

On Arrival

Oysters, Nahm Jim Dressing, Kaffir Lime Oil
GF, DF, NF

Paired with

NV Grace Under Pressure Blanc de Blancs
Mount Gambier, SA

First Course

Seared Kangaroo, Black Garlic Aioli, Crispy
Saltbush, Dehydrated Cured Duck Egg,
Toasted Brioche DF, NF, GF/O

Chicken Lollipop, Pickled Daikon, Kimchi Mayo,
Gochujang Glaze DF, NF

**Sommelier recommended wine pairing*

Alpha Box & Dice 'Wendy' Chardonnay 2024
Adelaide Hills, SA

Second Course

Flat Iron Steak, Green Beans, Roast Shallot Butter
GF, NF, DF/O

Barramundi, Fennel and Tomato Acqua Pazza,
Chilli, Chickpeas, Herbs GF, DF, NF

**Sommelier recommended wine pairing*

Gemtree 'Cinnabar' Grenache Shiraz Mataro 2024
McLaren Vale, SA

Dessert

Chocolate Banoffee Dome, White Chocolate
Soil, Manuka Honey Crumb GF, NF

**Sommelier recommended wine pairing*

De Bortoli 'Noble One' Botrytis Semillon 2021
Riverina, NSW



GF | Gluten Free DF | Dairy Free NF | Nut Free
/O | Option Available

