

Valentine's Day Menu \$85pp

Bookings Essential



Also Available as Extra

Fresh Shucked Albany Rock Oysters

½ Dozen \$32

Dozen \$50

Natural or Finger Lime & Ginger Dressing

Suggested Wine Pairing – Narcoo Brut NV \$12 glass

To Begin

Home Baked Focaccia with evo & balsamic gf

Shared Entree

Prawn Cocktail, tangy house sauce on Tapioca Cracker gf

Burratina with Savoury Granola v

Suggested Wine Pairing - La Cache Sparkling Rose \$16 flute

Mains

Chicken Roulade stuffed with Parma Ham, Provolone & Sun Dried Tomato, served with wild rice salad, jus. df o

Suggested Wine Pairing – 2022 Aylesbury Estate Q5 Gamay \$15 glass
or

House-Made Cannelloni with spinach and & ricotta, green salad gf

Suggested Wine Pairing – 2024 LS Merchants Vermentino 16 glass
or

Marigold Farm Pressed Lamb Shoulder, with arugula salad, pear puree, almonds, cranberries & lemon vinaigrette dressing, green beans, jus gf, df

Suggested Wine 2023 Dreambird “Basket Case” Grenache \$16 glass

Dessert Options

Milk Chocolate Semifreddo, macadamia, citrus crumb

or

Vanilla & Pistachio Pannacotta, honey roasted plums gf

Suggested Pairing St Aidan Estate ‘Zena’ Muscat 60ml \$14

Valentines Cocktail – “Hearts Are One” \$22

Hibiscus Infused Gin, amaro, fresh lime juice, simple syrup

“Every love story is beautiful, but ours is my favourite” - Unknown