

VALENTINES DAY 2020

\$75pp 3 Course Set Menu

Add Matching wines \$25

Vegan and vegetarian menu are available

Three seatings

12pm, 5:30pm and 8:15pm

ENTREE

Salad of Plums and Tomatoes

Rocket, basil pesto, cherry tomatoes, fresh mozzarella, raspberry vinaigrette

Wirra Wirra, Sav Blanc, Adelaide

Crab and Ricotta Tortellini

Homemade tortellini, mushroom deluxe, tomato and parmesan fondue, scallop

Deviation Rd, Pinot Gris, Adelaide Hills, SA

Thirlmere Duck Pate

Cherries, red sored, baked beets, cristini bread

Ingram Rd Pinot Noir, Yarra Valley

MAINS

Australian Barramundi Fillet

Mussels, confit cherry tomatoes, lemon, basil and zucchini compote.

Deviation Rd, Pinot Gris, Adelaide Hills, SA

Murray Valley Pork Cutlet

Parmesan and panko crumbed pork cutlet. Aged prosciutto, caramelised apples, brocolini and seeded mustard jus

Jim Barry, Annabelle Rose, McLaren Vale SA

Thirlmere Duck Breast (GF*)

Spinach, croquette, honey carrots, cherries, asparagus, almonds, port jus

Ingram Rd Pinot Noir, Yarra Valley

DESSERT

Shared Tasting Plate

Vanilla bean creme brulee, brulee bananas, mixed nut praline.

Mascarpone cream with strawberries and moscato jelly, shortbreads, persian fairy floss

Ruby chocolate and milk chocolate ganache tart.

Berry sorbet and berries

Heggies. Botrytis Resling