

VALENTINES DEGUSTATION

\$90 Per person ♦ \$150 with matching wines



Salmon ceviche, XO battered oysters, cucumber ribbons, tendrils, pomelo, galangal emulsion

Piper Heidsieck NV Brut Champagne France Reims

Saffron prawn risotto, bisque cream

Pewsey Vale The Contours Museum Reserve Riesling 2008 SA Eden Valley

Goat's cheese tortellini, Soubise sauce, asparagus, toasted almonds, sage butter

Shaw + Smith M3 Chardonnay 2012 SA Adelaide Hills

Chateaubriand – 500gm eye fillet cooked to your liking carved at your table served w/
grains + pumpkin, fondant potatoes, asparagus wrapped in prosciutto, béarnaise

St Hallett Blackwell Shiraz 2010 SA Barossa Valley

Summer strawberries & cream – bomb alaska

Josef Chromy Boytrytis Riesling (375ml) Tasmania

