



VALENTINES DAY
VEGETARIAN OPTION

FRIDAY 14TH FEBRUARY 2020

DINNER UNDER THE STARS

glass of champagne on arrival

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ARANCINI

black arancini balls with feta filling, smoked crème fraiche, pickled cucumber, orange caviar

2017 Artemis Sparkling Riesling

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TOFU

miso glazed tofu, poppy seed & buttermilk dressing, peas, nori crackers

2018 Domaine des Malandes Chablis

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BURRATA

burrata, fresh figs, chutney, macadamia, goats cheese foam, watercress, white balsamic

2018 Cherry Tree Hill "Hayden" Pinot Noir

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CAULIFLOWER

cauliflower, savoy cabbage, carrot cumin lentil ragout, charred baby carrots, artisan mushrooms

2015 Amicus Cabernet Shiraz

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PASSIONFRUIT

passionfruit cream caramel, chocolate crumble, fresh strawberries

2018 Coeur d' Or, De Beaurepaire Botrytis Semillon

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\$165.00 per person – Matching Wines \$195.00 per person
Vegetarian Menus available on request.
Bookings essential – 100% pre-payment required for bookings – non refundable

YOUR HOST - EXECUTIVE CHEF: THOMAS EGE