



VALENTINES DAY  
FRIDAY 14<sup>TH</sup> FEBRUARY 2020  
DINNER UNDER THE STARS

*glass of champagne on arrival*

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OYSTERS

freshly shucked Sydney rock oysters, smoked crème fraiche, pickled cucumber, caviar

*2017 Artemis Sparkling Riesling*

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SCALLOPS

pan seared scallops, poppy seed & buttermilk dressing, peas, nori crackers

*2018 Domaine des Malandes Chablis*

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DUCK

homemade duck ham, fresh figs, chutney, macadamia, burrata, watercress, white balsamic

*2018 Cherry Tree Hill "Hayden" Pinot Noir*

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BEEF

veal loin, beef brisket croquette, parsnip puree, charred baby fennel, port wine reduction

*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