

## Valentine's Day

Thursday 14<sup>th</sup> February

\$85 4 courses plus a glass of sparkling on arrival

\$120 4 courses plus exclusive wine pairings to each chosen dish

### Amuse bouche

**olive croquette | cashew pesto | aioli**

*2013 Hungerford Hill Dalliance Chardonnay/Pinot Noir*

*Tumbarumba, NSW*

### Entree

**crisp fried goats cheese filled zucchini flowers | pesto | lemon**

*2017 Four Winds Riesling, Murrumbateman, NSW*

*or*

**house smoked szechuan spiced duck breast | pickled vegetables | sesame | plum and tamarind sauce**

*2017 Teusner 'Salsa' Rosé, Barossa Valley, SA*

*or*

**seared scallops | sweet pork | betel leaf | grapefruit | papaya salad | nam jim**

*2018 Hungerford Hill Preservative Free Semillon, Hunter Valley, NSW*

### Main Course

**roasted barramundi fillet | cauliflower skordalia | charred broccolini | fried capers | mojo rojo**

*2016 Scarborough Yellow Label Chardonnay, Hunter Valley, NSW*

*or*

**grass-fed char-grilled beef fillet | mash | blue cheese butter | port jus**

*2015 McLeish Estate Reserve Cabernet Sauvignon, Hunter Valley NSW*

*or*

**slow cooked lamb rump | potato dauphinoise | apple mint jelly | pepper sauce**

*2017 Scotchman's Hill 'Jack & Jill' Pinot Noir, Bellarine Peninsula, Victoria*

**Dessert**

**chocolate and hazelnut pavé | freeze dried mandarin | cardamom caramel ice**  
*or*

**lemon verbena panna cotta | fresh fig | raspberry malt | pomegranate molasses**

*or*

**summer berry trifle | marscapone zabaglione | cream | toasted almonds**

Served with your choice of the following dessert wine;

*Maxwell Honey Liqueur Mead, McLaren Vale, SA*

*Hungerford Hill Liqueur Muscat, Rutherglen NSW*