

# Valentine's Day Dinner

## Amuse trio

Strawberry & Champagne South Australian oyster  
Little Cattle Creek beef carpaccio / cured yolk / pickled shallot  
Yarra Valley Goats cheese filled heirloom tomato  
*NV Cuvee Sparkling Brut*

## Entree

Citrus cured Hiramasa Kingfish / local baby zucchini salad / herb salsa / roast hazelnut / grapefruit bubbles  
*2016 Black Label Chardonnay*

## Main

Tickled pink beetroot and confit duck risotto / air dried ricotta crumb / beetroot crisps  
*2016 Estate Pinot Noir*

or

200g Gippsland pasture fed beef sirloin / garlic and herb ecrassé / scorched onions / speck and thyme foam  
*2015 Estate Shiraz*

or

Seared Northern Territory Humpty Doo Barramundi / sweet corn and chervil custard  
smoked Yarra Valley caviar / compressed cucumber  
*2016 Estate Chardonnay - Yarra Valley*

or

Warm grain and summer vegetable garden / broccoli mousse / rosemary salt  
*2017 Black Label Pinot Gris*

## Dessert

### Assiette of

Strawberry heart macaron / decadent chocolate truffle / flourless chocolate gateau  
peach mousse tart / raspberry sorbet



**Add matched wines for \$49 per person**