

Valentines Day Menu

Starters

Seafood L'amour.

Scallops. King Island Crayfish. Beetroot. Fig.

Sauvignon Blanc

Foie gras flan with consommé soup.

Chardonnay

Capellini pasta.

Tomato granita. Basil sauce. Kombu soy gelée. Summer vegetables.

Pinot Noir

Mains

Bread Crumbed Cod.

Carrots cooked four ways.

Chardonnay

Yarra Valley Beef fillet. Miso parsley crumb. Garlic mayonnaise.

Seasonal vegetables.

Cabernet Franc / Cabernet Sauvignon

Porcini mushroom croquette. Cabbage. Baby carrots. Baby corn.

Seasonal green vegetables.

Pinot Noir

Dessert

Shared platter for two.

Terrine au chocolat, vanilla mascarpone mousse, apple compote

Where possible our ingredients are sourced from the Yarra Valley. We use only local free range eggs, meat, trout, pasta, berries, soft fruits and organic walnuts for your enjoy-

