

Valentines Degustation 2018

Chateau Langlois – Cremant de Loire Blanc Brut

Pico de gallo, chestnut, rice cracker

Sourdough, basil oil

Merimbulla rock oysters - lime granita, wasabi sesame

Cobia sashimi, green nahm jim, coconut, lime, yuzu

2017 Grosset 'Polish Hill' Riesling – Clare Valley SA

BBQ chemoula king prawn, desert lime, micro salad, dashi

2014 Suavia 'Massifitti' Trebbiano - Soave Italy

Pork belly, scallop, celeriac remoularde, apple, boudin noir, fino currants, crackling

2015 Timo Mayer Chardonnay – Yarra Valley Victoria

Duck confit, roasted mushrooms, celeriac, duck brick, pickled plums, ginger miso

2015 Chanson 'Bourgogne' Pinot Noir – Burgundy France

Wagyu rib eye, asparagus, pommes dauphine, jus, béarnaise

2013 Leeuwin Estate 'Art Series' Cabernet – Margaret River WA

yuzu, chantilly, white chocolate, raspberry

Caramelised passionfruit crème brûlée, coconut dulce de leche, spiced pear

2015 Charles Hours 'Uroulat' Petit Manseng - Jurançon France

or

Dark chocolate mousse, Baileys white chocolate parfait, raspberry, hazelnut cocoa nib praline

Bernardins Muscat a petits grains blanc & noir – Beumes de Venise France

Tea coffee

*Menu may be subject to change
Please advise of any dietary requirements
\$190/head all inclusive*