



## VALENTINES DAY DEGUSTATION MENU

*\$95.00 per person*

*Matching Wines \$55.00 per person*

### MENU

#### Canapés on arrival per couple

Tomato consommé

Foie gras and duck

Smoked salmon and caviar

#### Seafood to Share

Oysters with avruga caviar, pink champagne granite

Seared tuna, pickled cucumber, pineapple cream

Ocean prawns

Scallops, apple, gazpacho jelly

#### Main Course

O'Connor beef tenderloin, cheek bourguignon, smoked potato gnocchi

or

Roast blue eye cod, smashed peas, lobster thermidor sauce

or

Pumpkin and vanilla risotto, sautéed ceps, parmesan foam

#### Dessert to Share

Passion fruit tart, strawberries and cream, chocolate fondant,  
selection of sorbet

### MATCHING WINES

NV Domaine Chandon Brut

2011 Cloudy Bay Sauvignon Blanc, Marlborough, NZ

2010 Stonier Pinot Noir, Mornington Peninsula, VIC

*(For the Blue Eye or Risotto Choice)*

2009 Cape Mentelle Wilyabrup Cabernet Sauvignon, Margaret River, WA

*(For the Tenderloin Choice)*

2008 Noble One Semillon