



VALENTINE'S MENU

angus beef tartare
pickled shallots & cured egg yolk

m 'the rose' grapefruit juice, caramel & rose water
w 2016 bouchard aine & fils, pinot noir, france

or

grilled clarence river baby octopus
smoked almond romesco & potato chips

m 'the rose' grapefruit juice, caramel & rose water
w 2017 pasqua, pinot grigio, italy

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market fish, olives
cranberry & orange butter sauce

m 'pineapple mojito' pineapple juice, almond, mint & lime
w 2014 fermoy, chardonnay, margaret river

or

kurobuta pork chop, seared endive
marinated plum & apple cider jus

m 'pineapple mojito' pineapple juice, almond, mint & lime
w 2014 piccini, chianti riversa DOCG, italy

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san valentine dessert presentation
"Fire & Ice"

m 'crystal guava' guava juice, lavender syrup & lemon
w maxwell, honey mead

m - mocktail pairing

w - wine pairing

MENU ONLY \$68 ♥ **WITH MOCKTAIL PAIRING \$78** ♥ **WITH WINE PAIRING \$88**