

# Valentines Degustation 2017

*Champagne peach Bellini  
Amuse*

*Sourdough, basil oil*

Wallis Lake rock oysters - lime granita, wasabi sesame  
- tarragon chilli salsa

Kingfish sashimi, green nahm jim, coconut, lime, yuzu  
*2016 Grosset 'Polish Hill' Riesling – Clare Valley SA*

Gruyere and chestnut twice cooked soufflé, tomato kasundi, labneh  
*2014 Linnaea 'Allora' Cortese – Piedmont Italy*

Pork belly, celeriac remoularde, apple, calvados, crackling  
*2012 Clos Sainte Magdeleine Marsanne Clairette Ugni Blanc – Cassis France*

-Illawarra Prime alpaca tartare, orange, cornichon, sesame lavoche  
-Rabbit & porcini sausage, Portobello mushroom, tomato, parmesan  
*2015 Rimauresq 'Cru Classe' Grenache Cinsault – Cotes du Provence France*

Duck breast & parfait, king brown mushroom tart, pomegranate  
*2015 Lucy Margaux 'Monomeith' Pinot Noir (magnum) – Adelaide Hills SA*

Wagyu rib eye, miso onion, pommes boulangère, horseradish  
*2006 Schulz 'Marcus' Shiraz – Barossa SA*

Butterpuff doughnut, poached peach, sauternes mascarpone sorbet, buckwheat, hazelnuts  
*2015 Charles Hours 'Uroulat' Petit Manseng - Jurançon France*

*or*

Chocolate parfait, dark chocolate meringue, honeycomb, strawberry, cocoa nib praline  
*Domain Mas Blanc 'le mâât blanc' Grenache – Banyuls France*

*Tea coffee petit fours*

*\$190/head all-inclusive*

*Vegetarian and dietary requirements available*

*\$100/head deposit and dietary requirements required by Feb 8*

*Menu subject to change*