



VALENTINES DAY

Salmorejo, Soft Boiled Egg, Cucumber, Capsicum

NV Pennyweight Constance Fino Sherry – Beechworth, VIC

Fior di Latte Burrata, Beetroot, Hazelnut, Salt Cod Brandade

NV Paul Bara 'Grand Cru' Brut Rosé – Champagne, France

Chicken & Leek Terrine, Pear and Ginger Chutney

2016 SubRosa Viognier – Pyrenees, VIC

Slow Cooked Beef Cheek, Carrot, Zucchini Remoulade

2017 Dirty Black Denim Shiraz – Mornington Peninsula, VIC

Chocolate Ganache, Brandy Snaps, Crumble, Raspberry Sorbet

Boon 'Framboise' Lambic Beer – Lembeek, Belgium

\$180pp