

Valentine's Day Dinner

CELEBRATE LOVE WITH CULINARY DELIGHTS

Friday, 14 February 2024

Six Course Degustation Menu

7.00pm - 10.00pm

\$155 per person

LIVE ENTERTAINMENT

FREE-FLOWING CUPIO WINE SELECTION

(three hours from seated)

Cupio Sparkling Rose, Cupio Pink Sauvignon Blanc, Cupio Pinot Noir

FRESH BAKED BREAD ROLL WITH BUTTER

AMUSE BOUCHE

Farci Zucchini Flower

Delicately filled with prawn mousse, paired with crispy oyster and a refreshing seaweed salad

ENTREE

Morel Mushroom Soup

Served with perfectly poached quail egg and a whisper of truffle oil

FIRST COURSE

Slow Cooked Salmon

Tender Salmon, served atop a vibrant purple sweet potato purée with grilled asparagus and confit cherry tomatoes, all enveloped in a creamy coriander sauce

INTERLUDE

Wild Berries Gratin

Celebrating nature's bounty in a delightful blend of flavours

MAIN COURSE

Lamb Loin

Succulent and tender, accompanied by wild mushroom and herb duxelles and a silky duchess potato

DESSERT

Strawberry Mousse Tart

Light strawberry mousse, lime mascarpone cream and caramelised cherries