

Valentine's GOLD DINNER

CANAPES

Chef's selection served on arrival

Paired with Champagne Cuvée Brut NV, Champagne FRA

APPETIZER

Seared Scallops with lime foam

Paired with Penfolds Max's Rose, Adelaide Hills TAS

STARTER

Herb Salad

Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills TAS

ENTREE

Casarecce Pasta with rocket pesto & aged parmesan

Paired with Penfolds Max's Shiraz Cabernet, McLaren Vale SA

MAIN

Angus Centre Cut Tenderloin with sauteed mushrooms & rich jus

Paired with Penfolds BIN 150 Marananga Shiraz, Barossa Valley SA

DESSERT

Trio d'Amour a trio of cakes composed for a romantic finale

Paired with Penfolds Father 10YO Tawny Port

Please inform your waiter of any dietary requirements