

Valentine's Day

GOLD DINNER MENU

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

Black Violet Cheesecake

Paired with Penfolds Father 10YO Tawny Port

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (H) Halal (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.