

Valentine's Day

4- COURSE SET MENU \$120 PP

AMUSE-BOUCHE

Ciabatta bread, kaffir lime butter

Sherry-infused beetroot, goat curd, walnut crumble

Duck rilette, Davidson plum, onion jam, cornichon

Paired with Motley Cru Prosecco NV – King Valley, VIC

ENTRÉE

Five spice smoked Tuna, pine nut gazpacho, pickled
cucumber, avocado purée

Paired with The Falls Sauvignon Blanc – Adelaide Hills, SA

MAIN

Filet mignon, mushroom duxelles, balsamic-glazed pearl
onions, potato millefeuille, truffle jus

Paired with Zonzo Cabernet Sauvignon – Yarra Valley, VIC

DESSERT

Raspberry opera cake, chocolate ganache, raspberry jelly,
raspberry sand

Paired with Chambord, France



ADD PAIRED WINE OPTION - \$40 PER PERSON

Vegetarian Menu Available (Reservation Required)

Accor Plus members get 10% OFF group bookings