



Valentine's day

Set Menu \$190 per couple

- Welcome Canapé -

Chef's Welcome Starter (GFO)

- Entree -

Confit Duck Roll (GF)

walnut and duck liver | crispy kale
w/ mango vinegar & pineapple sauce

Crawfish Cannelloni

w/ tarragon and cream sauce

Wine Suggestion: Ingram Road Chardonnay 2019

- Mains -

Venison Loin (GF)

brussel sprout | purple carrot puree
red fruit sauce

Wine Suggestion: Pitchfork Cabernet Merlot 2018

Lightly Smoked Ocean Trout (GF)

artichoke puree | fennel and pear salad
rooibos bilberry powder

Wine Suggestion: Jim Barry Riesling 2020

- Dessert -

Blossom Cake

blood orange sauce | caramel orange

Terrine de Chocolat

chocolate | wild rice puff



happy
Valentine's
day!

