

Valentine's Day

5 COURSE DEGUSTATION MENU

house-made focaccia rolls, smoked butter

FIRST COURSE

beef cheek croquette, chimichurri df

Whispering Angel Rosé 90ml

SECOND COURSE

mushroom parfait, soy gel, toasted brioche

Glasnevin Riesling 90ml

THIRD COURSE

lamb rump, truffle mash, wild mushroom, balsamic onions, rosemary jus gf

Casta De Salvajes Cronos Malbec 90ml

PALATE CLEANSER

lemon & basil sorbet gf df v

FOURTH COURSE

akaroa salmon, seasonal greens, saffron beurre blanc, salmon roe gf

Yalumba Barossa Bush Vine Grenache 90ml

FIFTH COURSE

black forest crème brûlée, cherry compote, kirsch cream, chocolate crumb

Wooing Tree Tickled Pink 60ml

150 per person includes glass of Nautilus Brut Cuvée

225 per person with matching wines

the george