

Valentine's Day

5 COURSE DEGUSTATION MENU

house-made gluten free focaccia, olivani gf df v

FIRST COURSE

lemon & chive arancini, chimichurri gf df v

Amisfield Sauvignon Blanc 90ml

SECOND COURSE

smoked beetroot hummus, roasted pumpkin, olive gremolata, rocket gf df v

Escarpment Rosé 90ml

THIRD COURSE

potato & saffron gnocchi, seasonal greens, lemon dressing, almond gf df v n

Yalumba Barossa Bush Vine Grenache 90ml

PALATE CLEANSER

lemon & basil sorbet gf df v

FOURTH COURSE

tomato risotto, sundried tomato pesto, pickled cherry tomato gf df v

Two Paddocks Picnic Pinot Noir 90ml

FIFTH COURSE

coconut panna cotta, rhubarb, raspberry gel, ginger crumble gf df v n

Wooring Tree Tickled Pink 60ml

150 per person includes glass of Nautilus Brut Cuvée

225 per person with matching wines

the george