



Valentines Day Menu



\$129 dinner for 2
Choose 1 starter & 1 main each



\$29 Wine Pairing
3oz pour each

Starters

Lobster Bisque

butter-poached lobster, creamy bisque, fennel pollen

- Tyrell's Single Vineyard Semillon, Hunter Valley, Australia

VFC Maple Walnut Prawns

lightly fried VFC tempura prawns, Yuzu mayo, walnuts, toasted sesame, Togarashi

- Pewsey Vale 'Eden Valley' Riesling, Barossa Valley, Australia

Premium Experience



**oysters
&
bubbles**



**12 premium oysters
2 prosecco flutes**

\$59



Mains

Saffron Scallop Risotto

seared Qualicum bay scallops, crispy pancetta, saffron cream, pea shoots

- Feudi di San Gregorio, Falanghina del Sannio, Campagna, Italy

Spot Prawn & Leek Tortellini

hand-made tortellini, local spot prawns & leeks, rose sauce

- Villa Sparina, Gavi, Italy

Dessert

Flourless Chocolate Torte share

Lindt chocolate dome cake, chocolate covered strawberries, white chocolate drizzle, vanilla chantilly, meringue

- Moon Curser, Touriga Nacional, Okanagan Valley, Canada

