

# VALENTINE'S DAY MENU

\$129pp

## To Arrive

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Glass of Chandon NV Brut

Upgrade to Moët et Chandon NV Imperial for \$11

## To Start

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### Oysters (2)

Fresh oysters, Elderflower and gin granita, pomegranate & coriander

## Entrée

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### Salmon Tartare

Atlantic salmon, lemon and caper dressing, whipped avocado, crème fraiche, baked crostini & chive

### Pork Belly

Southern chilli glazed pork belly, crunchy veg slaw, sticky glaze.

### Cauliflower Fritti

Tempura battered cauliflower fritti with parmesan and cheesy fonduta dip

## Main

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### FROM THE PADDOCK

Monte is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to your liking in our unique basting. Served with crunchy chips, onion rings or farm salad & a sauce of your choice

### Shorthorn Rib Eye 350g (150D)

### Shorthorn Fillet 300g (150D)

### SAUCES

Portuguese - Barbeque Relish - Hot African Chilli - Garlic Cream - Peppercorn - Blue Cheese

Mushroom - Black Garlic Butter - Béarnaise

### ½ Lobster

Baked half lobster, creamy cheese bechamel, Parmesan crust, crab mac & cheese

### Chicken Breast

Marinated chicken, white barley, summer greens and sweet soy

To share - Cauliflower Bake - roasted cauliflower, béchamel, English cheddar, aged Parmesan

## Dessert

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### Crème Brûlée

Classic crème brûlée, coffee crème pâtissière & meringue kisses.

### Pavlova

Mango rippled meringue, whipped coconut Chantilly cream, passionfruit & basil

OR

### Cheese Board to Share

A selection of artisan cheeses served with conserve, assorted crackers and seasonal fruit

\*Menus are subject to variations seasonally\*





HAPPY VALENTINE'S DAY

