



VALENTINE'S DAY DEGUSTATION

6 Course Degustation Menu \$99

Wine Pairing \$59

Reserve Wine Pairing \$79

Non-Alcoholic Pairing \$49

Course 1

MIXED OYSTERS, natural, baked mornay, baked chorizo + manchego GF

Wine Pairing - Hay Shed Hill Sparkling Wine

Course 2

BAVETTE TARTARE, smoked egg yolk, aioli, caviar + chips GF +
TUNA BRESAOLA, kachumber, tempura guindilla, almond ajo blanco GF N

** add pan con tomate \$5pp GFR

Wine Pairing - 2023 K+B Riesling

Reserve Wine Pairing - 2014 K+B Riesling

Course 3

WESTERN ROCK LOBSTER, choux puff, cos, pickled onion GFR +
BBQ SOUTH COAST OCTOPUS, white bean, mojo verdè GF

** add smoked chorizo, cider glaze \$5pp GF

Wine Pairing - 2022 Hay Shed Hill Chardonnay

Reserve Wine Pairing - 2022 Hay Shed Hill Block 6 Chardonnay

Course 4

TIMBER HILL PORK BELLY AL PASTOR, arbol chilli salsa, pickled fennel, avocado GF
STRACCIATELLA, confit stonefruit, Mario's tomato, champagne vinaigrette, pomegranate GF V

** add patatas bravas \$4pp, loaded bravas \$5pp GF V N

Wine Pairing - 2023 Hay Shed Hill Pinot Rosé

Reserve Wine Pairing - 2023 Hay Shed Hill World Series Vermentino

Course 5

PUMPKIN ARANCINI, sobrasada, chorizo jam, curry leaf, manchego GF

POLLO AL AJILLO, white bean, puy lentil, morcilla, GF

** add Mario's summer greens, lemon, herb \$5pp GF V

Wine Pairing - 2022 Hay Shed Hill World Series Pinot Noir

Reserve Wine Pairing - 2018 K+B Shiraz

Course 6

TARTA DE SANTIAGO, cherry, almond, lemon crème GFR N

CHEESE BOARD, 1 cheese between 2 people, choice of blue, soft or hard, house bread, lavosh GFR

**additional cheese \$8ea

** Add affogato +\$8, add liqueur +\$8

Wine Pairing - 2021 Hay Shed Hill Cabernet Sauvignon

Reserve Wine Pairing - 2020 Hay Shed Hill Block 2 Cabernet sauvignon

(V) vegetarian (GF) gluten free (GFR) gluten free on request (N) contains nuts

EFTPOS surcharges apply 15% Surcharge on Public Holidays