



VALENTINE'S DAY SPECIALS

WITH SUGGESTED WINE MATCHING

ANTIPASTI

GRILLED OCTOPUS

Creamy spinach, kalamata olives & herb salad

— 42 —

WINE MATCH

Drylands Marlborough Sauvignon Blanc

It has crisp acidity, vibrant citrus & herbaceous notes that will complement the grilled octopus & fresh herbs in the salad

— 17 —

MAIN

(2 person sharing)

LAKE OHAU WAGYU BAVETTE

Capsicum & parsley salsa, pickled baby onion, port jus

— 90 —

WINE MATCH

Empirical Pinot Noir

Pinot Noir's natural acidity & soft tannins will cut through the richness of the Wagyu without overwhelming it. The wine's red berry flavours, subtle spice, & earthy notes will complement the complexity of the capsicum salsa & port jus

— 22 —

DESSERT

VANILLA PANNACOTTA

Chocolate & black forest berries

— 19 —

WINE MATCH

Ruffino Prosecco

Carries delicate floral & citrus notes, which will complement the vanilla pannacotta & enhance the fruity flavours of the black forest berries, creating a harmonious balance

— 17 —

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COCKTAIL SPECIAL

STRAWBERRY SERENADE

Limoncello, gin, lemon & strawberry

— 19 —