VALENTINES DAY 2024

Share the love

Canapé on arrival

Rosti, egg, pea
Toasted corn tart

House made Brioche

Caramelised onion butter

ENTREES

Beetroot, goats curd

Beetroot dressing, salt baked beetroot, toasted walnut
2023 CIEL ' Hostess' Rosé $16

Confit pork belly

Cauliflower, roasted grape, cabbage
2021 Scorpo Pinot Noir $21

Kingfish ceviche

Aged kingfish, house dried tomato, macadamia
2022 Greywacke Riesling $19

Steak Tartare

Parisian dressing, crouton, egg yolk jam, pecorino
2022 Poggio Chianti $16

MAIN COURSE

Roasted Barramundi

Roasted peppers, tomato, caper, fennel
2023 Coates Chardonnay, Adelaide hills $18

Lamb back strap

Charred greens, confit onion, pea, asparagus
2022 CIEL Yes Chef Shiraz, Barossa Valley $16

Mushroom truffle risotto

Black truffle, confit mushroom
2021 Tomfoolery Pinot Noir $25

350g Black Angus striploin

Black Angus MB4+ with truffle fries
2021 CIEL SOUS CHEF Cabernet Sauvignon, Barossa Valley $22

300g Wagyu Tajima MB7+

Scotch fillet, with truffle pommeè puree
Optional extra $55
2022 Cirrus Greenock Shiraz $34

DESSERT

Chocolate layered cake

Coffee, dolce leche
2022 Heggies Botrytis, Eden Valley $21

$140 per guest