THE wine UNDERGROUND

Valentines Day Dinner
2011

to start

Oysters
kilpatrick, natural
(optional course – surcharge applies)

entree

Beef carpaccio, 18 mth aged parmesan, rocket, ashed salt

Shellfish bouillabaisse, grilled sour dough, rouille

mains

Barossa free range chicken breast, pea puree, goats cheese tortellini

Roast kingfish, golden beetroot, green bean salad, fennel foam

Limestone Coast strip loin, chicken liver & mushroom pithivier, baby heirloom carrots

dessert

Blood orange parfait, cointreau sabayon, chocolate sable

entree, main, dessert
including complimentary glass of champagne on arrival
$70 per person

oyster surcharge - ½ dozen $15, dozen $30