

Valentine's Dinner

At Riverside Restaurant

ENTRÉE

South Australian Oysters (sharing course)
with Smoked Ponzu, namjim, mignonette

Vegetarian option: Warm Antipasto
Grilled eggplant, marinated artichoke, roasted asparagus, compressed
olives, grilled zucchini, roasted cauliflower, charred sourdough

Hentley Farm Blanc de Noir sparkling

STARTER

Smoky tomato soup with triple cheese foam

2018 Hentley Farm Poppy Field white

MAIN COURSE & SIDES

Châteaubriand (sharing course)
Fillet of tenderloin with Cafe de Paris butter, port wine jus

Vegetarian option: Hand Made Gnocchi
Truffle & porcini sauce, pecorino

Sides: Paris mashed potato, roasted asparagus and mac & cheese

2019 Torbreck Woodcutters shiraz

DESSERT

Double chocolate tart
Red wine berry gel, peanut butter & white chocolate ganache,
vanilla bean ice cream

Penfolds Grandfather Rare Tawny