



EUREKA 89

## *Valentine's with a View*

Saturday 13<sup>th</sup> & Sunday 14<sup>th</sup> February 2010

### **AMUSE BOUCHE**

Smoked salmon rilette, verjus, dill, cauliflower

*Veuve Clicquot-Ponsardin, NV – Reims, France*

### **ASPARAGUS**

Veloute, goat's cheese & garlic chive dumpling

*J.L Wolf Wachenheimer Riesling, 2007 – Pfaltz, Germany*

### **KINGFISH**

Sashimi, saffron, vanilla, chorizo, kipfler

*Ata Rangi 'Craighall' Chardonnay, 2008 – Martinborough, NZ*

### **QUAIL**

Escabeche, walnut soil, pickled organic beetroot

*Nicholson River Winery Merlot Rose, 2006 – Gippsland, VIC*

### **BEEF**

Aged fillet, King Swiss, fresh horseradish, mash

*Penfolds 389 Cabernet Shiraz, 2004 – Barossa Valley, SA*

### **CHOCOLATE**

Soufflé, malted milk ice cream

*Lillypilly Estate Noble Blend 2006 – Leeton, NSW*

### **TO FINISH**

Coffee, tea & petit four

\$230 per person

### **Limited seats available**

To book please contact us on 03 9693 8889

*Menu & wines are subject to change*