



Valentines' menu \$99 per person

Glass of Chandon Brut on arrival to kick on your romantic evening.

first course served to your table to share

Burnt butter crumpets, paper bark smoked Buxton rainbow trout, roe
Tasmanian oysters with native citrus
Burrata, heirloom tomatoes, stone fruit, basil

second course served to your table to share

Free range duck, salt baked beetroots, Vyvians's honeycomb

third course your selection to share including sides

Flame grilled grass fed rib eye from Little Creek, chimi churri, bone marrow mash
Or
Wyndham springwater barramundi, chipotle adobo, lime, sea greens

sides

Grilled radicchio, plum vinaigrette.
Hand cut chips, rosemary, aioli

individual dessert

'Cuvee' chocolate cremeux, raspberry sorbet, figs and berries from Yarra Farm
Fresh just down the road.