

Chef's Table

*Three course menu and wine pairing for Valentine's Day
Friday 14th February, from 7:00pm*

To Start

*Seasonal Vegetable Salad with goat cheese mousse, smoked almonds, sourdough croutons,
baby leaves (vegan option available)*

Wine pairing: Featherdrop Bay Sauvignon Blanc, New Zealand

or

Seared King scallops with mackerel fillet, fennel puree & pickled turnip, samphire

Wine pairing: Wild Spell Pinot Gris, Australia

For Main

*Pan-fried duck breast with salt baked candy beetroots, creamy vanilla mash,
confit duck leg croquette, red wine jus*

Wine pairing: La La Land Pinot Noir, Australia

or

Creamy butternut squash risotto, truffled wild mushroom, crispy kale (vegan option available)

Wine pairing: Deakin Estate Viognier, Australia

To Finish

Rice pudding with confit rhubarb, crisp caramelised rice, lemon thyme

Wine pairing: Chorus Muscat Moelleux, France

or

Mulled wine poached William pear with crumble, vanilla ice cream (vegan option available)

Wine pairing: Featherdrop Bay Sauvignon Blanc, New Zealand

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Pre-orders only

Happy Valentine's Day