

Wild Cattle Creek Estate

The Valentines Experience

includes long stemmed rose & bubbles on arrival

Lunh & Dinner Wednesday February 14th

Amuse

*house made herb focaccia, balsamic & olive oil
clear tomato bloody mary consommé shot*

Entrée

shared ocean plate

prawn tian, natural oysters & salmon tartare

Mains

Cape Grim grass fed premium scotch fillet

*polenta, parmesan & truffle chips, roasted vine tomatoes
& bearnaise sauce*

baby ruby snapper fillet

*herbed risotto, tempura zucchini flower, pippi broth
& Yarra Valley caviar*

quail two ways

*sweet potato puree, balsamic sesame toffee tomato
& tobacco onion*

Dessert

death by chocolate indulgence

shared platter of indulgent chocolate treats

\$99.00 per person

limited spaces - bookings essential