

VALENTINE'S DAY 2021



ENTRÉE

Seared yellow fin tuna loin, radish, cucumber, yuzu sesame, bonito flakes (gf, df, nf)

Smoked duck breast, celeriac, beetroot, whisky coffee gel (gf, df)

Veal, pork and pistachio terrine, house pickles, chutney with grilled artisan house baked sourdough

MAIN

Free range chicken breast, chorizo mousseline, capsicum, gnocchi, herb oil, Manchego (gf, nf)

Slow cooked veal cheek, buttered royal blue, scorched onion, carrot, pea., house bacon

Gold band snapper, crispy polenta, salsa verde, pepperoncini (gf, nf)

SIDE TO THE TABLE

Seasonal green salad, chardonnay dressing

DESSERT

Lemon polenta pudding, blood orange, citrus sorbet (nf)

Bailey's and Malteser cheesecake, roasted hazelnut, hazelnut gelato, berry

Lemongrass and kefir lime coconut panna cotta, black sesame gelato, blueberry (gf)

gluten free, dairy free, vegetarian, vegan, gluten free options available

Please note that menu items may contain traces of nuts, eggs, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Vines Resort is unable to guarantee the absence of the above ingredients in its menu.