

VALENTINES DAY MENU

1/2 Dozen Oysters

with caviar, and a cucumber, mint and wasabi spray

2020 Cuvee Gewürztraminer

Prawn and Cheese Soufflé

2022 Reserve 'Vivienne's block' Riesling

Pan Fried King Ora Salmon Linguini

with lemon, saffron, chorizo and tomatoes

2024 Estate Pinot gris

T-Bone Steak

with charred greens

2020 Reserve 'Robert's Block' Syrah

Baked Ricotta Hazelnut Cheesecake

2024 Estate Late Harvest Riesling