



VALENTINE'S
IN THE
VINES

MENU

SNACKS

Tempura prawn, wasabi cream, ponzu
Beef tartare, quinoa, buckwheat
Mussels, smoked buttermilk, pickled ice plant, roe
2016 Wagtail Sparkling Pinot Noir Chardonnay

FIRST COURSE

Chilled courgette and basil soup, crab toast
2018 KÜHL Gruner Veltliner - 2018 Macclesfield Chardonnay

SECOND COURSE

Tuna, peas, wild rice, cured egg
2018 Nebbiolo Rosato - 2018 Nebbiolo Fresco

THIRD COURSE

Coorong Angus Scotch fillet, burnt onion, celeriac, shallot
2016 Devil's Elbow Cabernet Sauvignon - 2016 The Piece Shiraz

FOURTH COURSE

Apple and beetroot granita, lavender cream

FIFTH COURSE

Lemon myrtle, meringue, fennel, mascarpone
2016 Epitome Late Harvest Riesling

\$750 per couple
Includes 1 x night's deluxe accommodation,
beer, soft-drink, tea & barista coffee.

#LONGVIEWVINEYARD |    

