

Balgownie Estate Valentine's Day Menu

3 Course Menu and Cocktail or Mocktail on arrival \$105
minimum 2 people

SAMPLE MENU

Cocktail

You're gin-credible!

Grapefruit and bubbles come together for a sweet pink party starter, Bloody Shiraz Gin, grapefruit and bubbles.

You Wisky me off my feet

A sour and fluffy cocktail. Whisky, lime, sugar syrup and egg white.

Mocktail

Love you berry much!

Fresh Lemonade with cranberry, honey, lime, and summer berries

You're the apple of my eye.

A bubbly apple surprise with a subtle sour touch. Cloudy apple juice lemon juice topped with lemonade

Starters

To start - complimentary Wild & Tamed Sourdough

Freshly Shucked Natural Oysters, Mignonette Dressing & Lemon

\$5 each | 55 Doz

Entrées

Pan Seared Prawns with Red Pesto

cucumber, lime, snow pea tendrils & prosciutto

Wagyu Bresaola Carpaccio

baby tomatoes, frissé shaved parmesan, fresh herbs & white truffle oil

Crumbed Brie Cheese Bites

poached pears, nut brittle, Nouveau Syrah reduction

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Mains

Slow Braised Lamb Shoulder

polenta, roasted baby carrot, caramelised shallot, herb oil, red wine jus

Beef Strip Loin - Marble Score 2+

pumpkin puree, roasted king brown mushrooms & cherry tomatoes, red wine jus

Humpty Doo Barramundi Fillet

saffron aioli, escabeche, sautéed green beans

Roasted Cauliflower Salad

grapes, pistachios, pickled shallots, confit tomato, beetroot & snow pea tendrils

Pan Fried Gnocchi

leek fondue, fried sage, herb & goat cheese crumble

Sides

\$10

French fries, aioli

Mixed leaf salad, pickled shallots, garden greens & lotus crisps

Green beans, smoked almond & house dressing

Creamy mash potato, truffle oil

Desserts

Chefs choice decadent shared dessert

We endeavour to cater for dietary requirements upon request.

Menu is subject to change without notice.

Public holidays incur 15% surcharge. No split bills