

VALENTINE'S DAY MENU

\$65 per person
\$85 per person with matching wines

ENTREE

Fresh mixed sashimi plate
NV Lorimer Sparkling Wine, Riverina, NSW

or

Miso and nut-crusted, baked pumpkin (v)
2017 Regional Reserve Pinot Noir, Yarra Valley, VIC

MAIN

Pork katsu curry and Asian vegetables
2017 Bimbadgen Chardonnay, Hunter Valley, NSW

or

Buddha's delight - Asian vegetables
served with a fragrant, steaming broth and rice noodles (v)
2017 Kimi Sauvignon Blanc, Marlborough, NZ

DESSERT

Tokyo cheesecake (v)
2016 Allandale Verdelho, Hunter Valley, NSW

or

Lychee panna cotta (v)
2017 Fiore Moscato, Mudgee, NSW



JUNK LOUNGE.