

Valentine's Menu

FOUR COURSE MENU



Prosecco and Amuse Bouche
Artisan bread basket paired with a plum fruit candle

FIRST COURSE

Yarra Valley Caviar & La 'Plancha'
Flash seared scallops served with pea and asparagus puree and caviar

ENTREMENT

Vodka infused citrus sorbet palette cleanser
2021 Cape Mentelle Semillion Sauvignon Blanc, Margaret River, WA

SECOND COURSE

Ten Spiced Wood - Roasted Eggplant Ceviche
Lime coconut yogurt whipped, organic aged tahini and pistachio
2022 Robert Stein Riesling, Mudgee, NSW

THIRD COURSE

Veal Cotoletta
Pecorino crumbled veal served with salted apple, roasted chickpeas and marrow jus
2021 Credaro Five Tales Cabernet Merlot, Margaret River, WA

OR

Pan-roasted King Fish
Fresh king fish pan-roasted and served with Australian native vegetables and crispy capers
2022 Dog Point Sauvignon Blanc, Marlborough, New Zealand

MAINS ARE PAIRED WITH
Heirloom Tomato and Burrata salad
Succulent heirloom tomatoes with fresh burrata, dressed in basil aged vinegar

FOURTH COURSE

The Lovers
Chocolate mousse filled with compressed tropical fruits and served with a secret sorbet
2020 Black Cottage Rose, Marlborough, New Zealand

\$139 PER PERSON
\$199 PER PERSON WITH PAIRING WINES

S O F I T E L

SYDNEY WENTWORTH