

g e o r g e s
on waymouth

VALENTINE'S DAY DINNER - WEDNESDAY 14TH FEBRUARY 2018

Glass of NV The Lane 'Lois' Brut Rose on arrival!

TO START

choice of

Tuna tataki, ponzu, mixed herbs, green chilli, crispy shallots

Local figs, Onkaparinga goats cheese, balsamic, candied walnut, rye

House made ricotta & spinach ravioli, tomato, fresh basil, parmesan

MAINS

choice of

Cone Bay barramundi, wild rice salad, coriander, mint & chilli dressing

Signature Lamb Press, pancetta, Kangaroo Island sheep's milk yoghurt, pomegranate pesto

Jack's Creek Wagyu rump, celeriac remoulade, salsa verde, red wine

House made tagliatelle, local green tomatoes, fennel, dill pollen

All meals served with rosemary potatoes & mixed leaf salad

TO FINISH

choice of

Chocolate Dulce de Leche, cherry foam, crème fraiche

Raspberries & strawberries, thyme, white chocolate mousse, granita

Adelaide Hills Triple Brie, quince, lavosh, saffron poached pear



THE LANE
VINEYARD

\$115 per person inclusive of GST

\$25 deposit per person payable at time of booking

No BYO permitted for Valentine's Day or any gift & discount cards, thank you

