



MIDDLE PARK HOTEL

# VALENTINE'S DAY MENU

## ENTRÉE - CHOICE OF:

WAGYU BEEF TARTARE, BÉARNAISE, SALMON ROE, SOURDOUGH  
2020 Tellurine Rose, Heathcote VIC

ORA KING SALMON CEVICHE, YOGHURT, HERB OIL, CELERY, BLOOD ORANGE  
2018 The Primrose Path Organic Chardonnay, SA

## MAIN - CHOICE OF:

WOODFIRED HALF ROAST HAZELDENE CHICKEN, VERDE,  
CHARRED BROCCOLINI, LEMON  
2019 Penfolds 23 Pinot Noir, Barossa SA

ROOT SALAD, CASHEW PUREE, QUINOA, HONEY ROAST PUMPKIN,  
SALT BAKED BEETROOT, BROCCOLINI  
2018 Il Villagio Pinot Grigio, Veneto Italy

ROASTED KING ORA SALMON, PICKLED FENNEL, RADISH, ORANGE, DILL, LEMON  
2020 The Road to Enlightenment Riesling, Clare Valley SA

200G EYE FILLET GRAIN FED, RIVERINE PREMIUM MS2+, HOUSE SALAD,  
SKIN ON FRIES, PEPPERCORN AND BÉARNAISE SAUCE  
2019 Heathcote Estate Shiraz, Heathcote VIC

## DESSERT - TO SHARE:

CHOCOLATE SHARE PLATE, PETIT FOURS, CHOCOLATE TRUFFLES  
Penfolds Club Tawny, Barossa SA