

EMBER & VINE

valentine's day dinner

ON THE TABLE

Warm focaccia

with thyme-infused cultured butter.

AMUSE BOUCHE

Spencer Gulf hiramasa kingfish pani puri

with nam jim jaew and makrut dust.

ENTRÉE

Assiette of beetroot and goat cheese

with bavarois, croquette, ravioli, beetroot veil, native basil mayo, burnt butter, crispy leeks, macadamia crumble, Kangaroo Island extra virgin olive oil snow, and micro herbs.

PALATE CLEANSER

Champagne and calamansi sorbet

MAINS

Roam wagyu tenderloin 180gm MS 5-6 (*gf*)

with pomme truffle mash, baby carrots, and wild mushroom jus.

or

Catch of the day

with squid ink risotto, salmon caviar, broccolini, confit cherry tomato, and dill béarnaise sauce.

and

Side served per table

Market salad served with balsamic dressing, cashews (nuts), and olives.

DESSERT

Signature tasting plate

Valrhona manjari chocolate heart, strawberry and rosé pâte à choux, davidson plum pâte de fruit, and lemon myrtle curd tart.