



THE CASTLEREAGH



VALENTINE'S DAY

IN THE CASTLEREAGH

Woodfired bread and Cultured butter

1ST COURSE

Sydney Rock Oyster *Pambula NSW*

with salmon caviar and champion granita

**Chandon NV Brut, Yarra Valley Victoria*

Glass \$10 or Classic Margarita \$18

\$95^{PP}

2ND COURSE

Classic Beef Carpaccio *Riverine NSW*

Thin slice beef fillet served with pickled French Shallot, black truffle vinaigrette, smoked cheddar and Micro Herbs

**T'Gallant Cape Schanck Rose, Heathcote Victoria*

Glass \$10

3RD COURSE

Junee Lamb Rump *Riverina region NSW*

Serve with celeriac puree, Lamb Croquette, Raisin jam, Confit Tomato, and chickpea zaatar

**Cape Margaret Cabernet Sauvignon, Margaret River Western Australia*

Glass \$10

4TH COURSE

Shape of Heart

Strawberry and chocolate mousse serve with dry meringue and summer berries

**Penfolds Grandfather Port, South Australia*

Glass \$20

Petit four with tea or coffee

Available for Lunch and Dinner Friday 11th & Monday 14th of February.