

THE DINING ROOM

VALENTINE'S DAY 2026

Taittinger Brut Reserve, Champagne, FRA + 26

Oysters | Lindenderry Estate Rosé Mignonette + 6.5

Venison Tartare | Macadamia | Wattle cone

Abrolhos Scallop | Cashmere | XO Sauce + 14

Hawkes Potato | Giaveri White Sturgeon Caviar + 18

Miller's Sourdough | Jersey Cultured Butter | The Dining Room Olive Oil

Torched Bonito | Wild Fennel | Cucumber

Swordfish | Clam Beurre Blanc | Estate Grown Beans

Marque Pork Loin | Sweet Corn | Jus

Torello Leaves | Citrus Vinaigrette +12

Crispy Hawkes Potato | Herb Salt + 14

Sweetened Chocolate Tart | Fermented Cherry | Cashmere Chantilly

Madeleines | Mandarin jam

Artisan Cheese Selection | Condiments | Lavosh + 40

Five-course **\$145pp**

Tier 1 Wine Match 80pp

Tier 2 Wine Match 120pp

A 10% surcharge applies on all Sundays

A 15% surcharge applies on all public holidays.

All Prices are inclusive of GST

2026 AGFG Hatted Restaurant

