



Valentine's Day

3-COURSE MEAL

Experience an intimate dinner at **WINESTONE**, where our culinary offering promises to be a feast for both the eyes and the palate.

14 February 2024, Wednesday

12:00 pm - 3:00 pm | 6:00 pm - 10:00 pm

Entree

Seafood Chowder

or

Homemade Baba Ganoush on Crostini 

with crumbled Persian feta, Fresh Rocket, Pomegranate Micro Salad and Raspberry Vinaigrette

or

Homemade Cured Salmon with Strawberry

Pomegranate Micro Salad, Crème Fraîche and Capers with Balsamic reduction

Main

Marry Me Chicken

Slow-baked grain-fed chicken breast with creamy garlic, sundried tomato and garden herb reduction served with pommes duchess, roasted asparagus and vine tomatoes

or

Classic Steak Diane

Australian Eye Fillet medallions seared in our house made Diane Sauce, flambé with brandy and served with pommes duchess, roasted asparagus and vine tomatoes

or

Pasta D'amore 

Baked Cannelloni Pasta with a Mediterranean vegetables and tomato stuffing accompanied with fresh garden greens

Dessert

Al Mio Tesoro 'To My Sweetheart' 

Wild Strawberry with Fruit coulis and Pinky Dust

\$58.00++ per pax

Inclusive of 1 glass of house wine or prosecco

Add on: \$68.00++ for a bottle of Prosecco



Vegetarian

Prices are subject to prevailing government taxes & a 10% service charge for dine-in only.

