



Windows

A PLACE TO GATHER

FOLLOW US
@WINDOWS_RESTAURANT



VALENTINE'S DAY MENU

ON ARRIVAL

Glass of Moët & Chandon Rosé

AMUSE-BOUCHE

Chilled sweet corn shooter, sage foam

ENTRÉE

Port Philip cured king fish, ruby grapefruit, pickle shallots, dill oil

or

Confit duck rilette, pomegranate, orange syrup, toasted brioche

or

Beetroot tartare, coconut labneh, granola, sorrel

MAINS

Gippsland beef eye fillet, tomato eggplant fondue baby peas, parsley crumb balsamic jus

or

Hazeldenes chicken breast, saffron cauliflower puree, buttered asparagus, tarragon

or

Courgette braised with white balsamic, and bay, tomato sugo, basil gremolata, and garlic shoot emulsion, micro cress

DESSERTS

Symphony of Love: Raspberry mousse, hazelnut crunch, passionfruit disc served with a rose and raspberry ice-cream

Home-made Petite fours