

OAK & VINE

WELLINGTON

Valentine's Day

5 COURSE DINNER MENU

14TH FEBRUARY 2025 | 4.30PM - 8.30PM | \$280 PER COUPLE

♥ INCLUDES A BOTTLE OF SPARKLING ROSÉ PER COUPLE ♥

ON ARRIVAL

FRESHLY SHUCKED OYSTER

Sherry Mignonette | Lemon

ENTRÉE

(Select One)

COMPRESSED FREE RANGE PORK BELLY AND ATLANTIC SCALLOP

"Raglan's" Coconut Yoghurt | Beetroot | Saffron-Apple Puree | Dehydrated Apple Crisp

45 DEGREE POACHED KING SALMON

Oyster Mushroom | Creamy Spinach | Chorizo | Hazelnuts | Freeze Dried Raspberry

MAIN

(Select One)

CANTER VALLEY DUCK BREAST

Parsnip Gratin | Silverbeet | Puy Lentil Ragout | Free Range Chicken Liver Profiterole | Hawke's Bay Merlot Jus

2HR SLOW COOKED RIBEYE STEAK

Confit Cherry Tomato | Pea & Mint Puree | Risotto & Cheddar Beignet | Broccolini

PALATE CLEANSER

House Sorbet | Dehydrated Lemon | "Marlborough" Flaky Salt

DESSERT

RASPBERRY PANNACOTTA

Seasonal Berries | Caramelized Puffed Buckwheat | Meringue

Please let our team know of any dietary requirements.

