

voco™ Kirkton Park Hunter Valley

# Valentine's Day

## FOUR COURSE DEGUSTATION WITH MATCHED AUDREY WILKINSON WINES

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### Lemon Butter Poached Lobster Tail

Pan-seared scallops, squid ink crisp, avocado, black caviar,  
watermelon radish, saffron aioli, Woodland olive dust (NF)

*Audrey Wilkinson 2019 Winemakers Semillon*

### Pukara Estate Lamb Cutlet

Crushed-herb lamb cutlet, wilted spinach, mint pea puree,  
Dutch carrot, mint jus (NF)

*Audrey Wilkinson 2019 Winemakers Tempranillo*

### Palate Cleanser

Green apple sorbet (GF, NF)

### Wagyu Scotch Fillet

Truffle celeriac, caramelised onion, sugar snap, confit  
sweet potato, kale crisps, Hanging Tree Wines jus (GF, NF)

*Audrey Wilkinson 2018 Winemakers Shiraz*

### Kirkton Park Lemon Cheesecake

Coconut ice cream, chocolate crumb, fresh berries

*Audrey Wilkinson 2017 Dessert Semillon*

MATCHED WINES \$139pp | FOOD ONLY \$99pp

GF=gluten free NF=nut free

