

Motorwagen

VALENTINE'S DAY MENU

Wine and dine your Valentine with love at Motorwagen

Optional Oysters & glass of Veuve Clicquot on arrival \$25 per guest

2 Freshly shucked oysters with finger lime dressing
Served with a glass of Veuve Clicquot on arrival

Valentine's Day 6 Course Degustation \$95 per person

Matching wines available for \$75 per person

Streghe with onion paste and garlic oil
Hiramasa Kingfish crudo, black sesame, buttermilk, lychee gel and basil oil
Culurgiones, cacio and nduja.
Ravioli with a potato and Pecorino filling, served on cacio pepe sauce, finished with nduja oil
Pan fried Barramundi fillet with mussels, chickpea puree and deep-fried chickpeas,
finished with mussel broth and rosemary oil
Black Angus beef flank finished over coals, with soft leeks, saffron cream and Dijon mustard jus
Red capsicum, white chocolate ice cream and fresh lemon thyme

Full payment by credit card is required for all reservations at the time of booking. Should you need to cancel your reservation or reduce guest numbers within 7 days of the event date your payment will become non-refundable. All cancellations must be made in writing to eat@motorwagen.com.au

Please note all early tables are booked for a period of 2 hours and will be re-booked shortly after this time.

Please advise any dietary requirements at the time of booking.

Any enquiries, please call Samala anytime on 3221 6264 or email eat@motorwagen.com.au

