



**TOKAR**  
ESTATE

*Valentines Day*

*Five Course Degustation*

**FIRST COURSE**

Tokar Estate Sourdough Bread

Freshly Shucked Oysters, Cucumber Mignonette

House Made Focaccia, Whipped Ricotta

Crispy School Prawns, Curry Salt

Gruyere Cheese Gougères

**SECOND COURSE**

Cured Ocean Trout, Honey Mustard Vinegar, Cucumber, Dill Yoghurt, Radish

**THIRD COURSE**

Potato Gnocchi, Heirloom Tomatoes, Olive, Goats Curd

**FOURTH COURSE**

Gippsland Beef Rump Cap, Confit Shallot, Crispy Potato, Jus

Soft leaves, Chardonnay Dressing

Roast Pumpkin, Pistou Sauce, Herb Yoghurt

**FIFTH COURSE**

Vanilla Swiss Roll, Strawberry Ganache, Custard Crumble, Berry Sorbet

*Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*