

Alchemy

restaurant & bar

VALENTINES DAY 2017 | DEGUSTATION MENU

\$160 pp | 6 Courses
\$210 pp with Matching Wines

- I -

Scallop Ceviche, Pisco Sour, and Coriander
Fasoli Borgoleto 'Soave', Garganega DOC - Veneto, ITL

- II -

Ballotine of Chicken with Roasted Mushrooms and Fresh Herbs
Kanta Riesling by Egon Müller - Adelaide Hills, SA

- III -

Squid Ink and Sweet Pepper Ravioli with Rabbit Consommé
Marc Brendif Vouvray Chenin Blanc AOC - Loire Valley, FR

- IV -

Smoked Mackerel with Pineapple, and Almond Foam
Fasoli Gino Pinot Grigio IGT - Veneto, ITL

- V -

Saddle of Lamb with Leeks, Peas, Mint Pesto and Goats Cheese
Heathcote Mail Coach Shiraz - Heathcote, VIC

- VI -

Rum Baba with Strawberry Ice Cream and Pistachio Crumble
Alasia Moscato D'asti DOCQ - Piedmont, ITL