



Valentine's @ Utopia

Sunday 14 February 2021, lunch and dinner
\$89pp food only, or \$120pp with matched wines

The menu...

Chorizo, corn and manchego croquette with saffron aioli
NV Aramis Sparkling Pinot Grigio, McLaren Vale, SA

Rare roast veal tonnato with tuna mayonnaise, roasted red capsicum, rocket and shaved parmesan
2013 Pike and Joyce Pinot Noir Rose, Adelaide Hills, SA

Twice-cooked goat cheese souffle with watercress, spiced cherry tomatoes and black sesame tuille
2016 Mitchell Watervale Riesling, Clare Valley, SA

Slow roasted pork rump on parsnip puree with roast beets, grilled speck and parsley and mustard jus
2018 Pindarie 'T.S.S.' Tempranillo, Sangiovese, Shiraz, Barossa Valley, SA

Layered chocolate, hazelnut and sponge marquise mousse cake, served with dulce de leche caramel macaron and cherry ripe ice cream
2015 De Bortoli 'Noble One' Botrytis Semillon, Riverina, WA

Book online now at www.waterfallgully.com.au

*A non-refundable booking payment is required to secure your table.
Vegetarian and gluten free menu available – please note upon booking!*

