



The Bunyas
Bunya Mountains Tavern

EACH COURSE
PAIRED
WITH WINE
TASTING SERVE
75ML

Valentine's SET MENU

AMUSE-BOUCHE

Gravlax salmon, dill cream cheese, herbed blinis topped with lumpfish caviar
&

Salt and pepper prawn and avocado crostini with crisp prosciutto

Paired with Cantine Vedova Asolo Prosecco Superiore Brut

ENTRÉE

Goat cheese, grilled fig and pepper rocket tartine, with a local honey drizzle and
crushed bunya nuts

&

Fried smoked brie, with crisp green apple and a raspberry coulis on a bed of fresh
rocket

Paired with Whipbird Rosé

MAIN

Smoked and seared eye fillet, with a blackberry jus, bacon jam sweet potato mash
and crisp bunya nuts and mixed mushrooms

&

Rosemary-peppered kangaroo rump, with a wattleseed and dark chocolate jus and
a variety of roasted root vegetables and bunya nuts

Paired with Killibinbin 'Secrets'

DESSERT

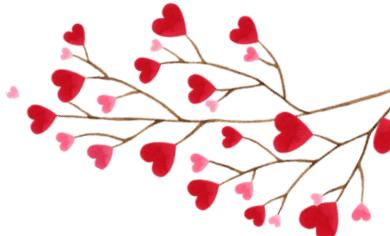
Bunya nut biscotti

&

Pear and ricotta cannoli
&

Baby strawberry shortcake

Paired with Fiore Moscato



Allergy Disclaimer: We take steps to minimise risk and safely handle foods that contain potential allergens, however cross contamination may occur with factors beyond our reasonable control.