

A background image showing two hands holding champagne glasses filled with bubbly liquid. The hand on the left has white nail polish with gold glitter, while the hand on the right has red nail polish. The glasses are clinking together.

**Join us on Feb 14th to celebrate the most romantic day of the year at
A Taste of Avon!**

Treat your loved one to an unforgettable evening, where every course is designed to delight and every moment is cherished. Our exclusive 3-course valentine's menu is carefully crafted to make your celebration truly special.

Begin with a delectable starter, enjoy a perfectly crafted main course, and conclude your evening with a delightful dessert, paired with our house-made kumquatcello, a refreshing and elegant way to end your romantic night.

It's a night for unhurried conversation, good food, and being present with the person across the table. Our space stays cozy, the pace relaxed, and the details intentional.

Limited seats are available, so reserve your spot now and make this Valentine's Day one to remember!

Pricing:

Adults: \$99 per person

Dietary Requirements:

Please let us know of any allergies when booking to ensure everyone can enjoy our menu safely.

Gift Vouchers Available:

Share the gift of exceptional food with your loved ones this Valentine's Day!

Note: Booking is essential.

To ensure your reservation, kindly book in advance.

VALENTINE'S MENU

entree

Sticky eggs, chilli & citrus glaze, apple slaw & fried
garlic

Beetroot-cured kingfish, orange, pomegranate & basil oil

Seared beef carpaccio, fig, citrus dressing, rocket,
parmesan shavings & fried capers

Crispy chicken, smoked zucchini, eggplant, cherry
tomato & olive salsa, basil oil

main

Sautéed pumpkin gnocchi, confit garlic, pine nut
emulsified butter, parmesan & basil oil

Seared pork & scallops, roasted cauliflower purée &
apple slaw

Pan-seared flathead tails, garlic & caper emulsion, pearl
couscous salad, caramelised lemon

Confit duck leg, roasted carrot purée, caramelised figs &
toasted pistachios

dessert

Vanilla panna cotta, gin-infused, fresh & dehydrated
strawberries, basil oil

Citrus-infused cheesecake, lemon curd & mascarpone
cream

Apple tarte tatin, caramelised figs & basil cream

digestif

House-made kumquatcello