



Valentine's Day

SATURDAY, 14 FEBRUARY 2026 | 5:30PM - 9:30PM

SET MENU \$109 PER PERSON | COCKTAIL AND WINE PAIRING \$59

Join us for a memorable Valentine's Day experience featuring our exclusive set menu, which includes a delightful, shared dessert for two along with breathtaking waterfront views.

Enhance your dining experience with our curated pairing selection including two cocktails and three wines for an additional \$59.

BOOKINGS ARE ESSENTIAL. VISIT REELKITCHEN.COM.AU



Valentine's Day Set Menu

\$109 PER PERSON FOOD ONLY | COCKTAIL AND WINE PAIRING \$59 PER PERSON

PRE-SET

CHARRED FOCACCIA

Pepe Saya butter

AMUSE-BOUCHE

SMOKED DUCK & GOAT CHEESE TARTLET

Crisp pastry, smoked duck breast, whipped goat cheese, pickled shallot

FIRST TEMPTATION

CRUDO

Hira masa Kingfish, tangy coconut milk, chilli, pickles

SECOND INDULGENCE

SEARED SCALLOPS

Pumpkin purée, nutty freekeh, beurre noisette

PALATE CLEANSER

AÇAI BERRY AND CITRUS

Clarified chilled consommé

MAIN COURSE

WAGYU FLANK

200g Margaret River Wagyu MB 8/9, marrow jus, potato pavé

or

HUMPTY DOO BARRAMUNDI

Crispy skin, orzo pasta, béarnaise, pommes dauphine

SHARED DESSERT

ALICE IN WONDERLAND

Bubble gum ice cream, dark chocolate mousse tart, raspberries, Persian floss

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Please note a merchant service fee of 1.7% will be applied to all credit card transactions.



Valentine's Day Pairings Menu

COCKTAIL AND WINE PAIRING \$59 PER PERSON

PRE-SET & AMUSE-BOUCHE

PETAL ROSE MARTINI

A delicate blend of premium gin and fragrant rose essence, kissed with a hint of lychee and finished with a soft floral garnish. This cocktail is a celebration of love, smooth, aromatic, and beautifully balanced for a truly enchanting evening

FIRST TEMPTATION

LEEUWIN ESTATE RIESLING ART SERIES, 2025

Celebrate love with a wine of elegance and purity. This Margaret River classic offers vibrant citrus and floral aromas, a crisp mineral backbone, and a lingering, refreshing finish.

SECOND INDULGENCE

LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY, 2024

The wine is elegantly layered, carrying a creamy texture and finely tuned natural acidity, framed by delicate oak and a mineral thread, finishing long and harmonious.

MAIN COURSE

LEEUWIN ESTATE PRELUDE CABERNET SAUVIGNON, 2022

This elegant Margaret River Cabernet, with its lush blackcurrant and cherry notes, fine tannins, and hints of spice and cocoa, is a beautiful match for Wagyu.

SHARED DESSERT

RASPBERRY CHOCOLATE MARTINI

Indulge in a decadent blend of rich chocolate liqueur and vibrant raspberry, shaken to silky perfection with premium vodka, fresh berry garnish, this cocktail is pure romance in a glass - sweet, seductive, and unforgettable.

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