



VALENTINE DAY DINNER CELEBRATION

MENU

On arrival Baguette

ENTREES CHOICE OF

House cured King salmon with Riesling & Fresh King Prawns, green sauce

Baby cos, fresh fig, pear & goat's cheese tart, Dutch carrot relish (V)

Warm fresh sand crab mousseline, sautéed butter pea puree & lobster sauce

MAINS CHOICE OF

Today's market fish, potato & all the beans ragout, vermouth beurre blanc sauce

Crispy Zucchini flower stuffed with risotto & parmesan, baby leeks & broccolis (V)

Free range duck slow roasted with black pepper, potato puree, snow peas & almonds

Black angus beef tenderloin medium rare, dauphinoise potato, mushroom ragout, red wine jus

SIDES

Pomme frites \$8 - Mixed salad \$8

DESSERTS CHOICE OF

Chocolate St Valentine's

Crème brûlée with vanilla bean & crispy pastry

Two farmhouses cheeses lavosh & all the trimmings

Menu subject to market availability

Vegetarian dishes on menu

The menu is Gluten free (check with your waiter for the bread items)

Menu \$85.00 per person