

Valentine's Day

Monday 14th February



\$97 – 3 courses

Including canapés and a glass of sparkling on arrival

Pre-payment will confirm your reservation

Rose for every couple

Entrée

Twice baked goats cheese and chive soufflé with a mild chilli, tomato and basil passata

Orange and cointreau chicken pate, sultana and pine nut chutney

Seared scallops with a parsnip puree, hazelnut sabayon and pork crackling dust

Smoked garlic and parsley yamba prawns on eggplant caviar with scorched heirloom tomato

Main

Herb marinated chicken on confit garlic and cream mash, wilted spinach and chimichurri relish

Angus beef fillet with a sweet pastry cream fritter and golden shallots rested on a medley of dutch carrots

Pumpkin and sage ricotta gnocchi with a creamy four cheese sauce and pistachio gremolata

Macadamia and herb crusted blue eye cod on fennel and citrus salad and a eschallot and green tomato dressing

Dessert

Lovers indulgence to share

Tea or coffee