

Valentine's Day

Sunday 14th February



\$95 – 3 courses

Including canapés and a glass of sparkling on arrival

Pre-payment will confirm your reservation

Bookings from 530 – 630pm and from 800pm

Rose & Gift for every couple

LIVE ENTERTAINMENT

Entrée

Truffle and chilli scallops with cauliflower bavarois,
sweet corn puree and crispy pancetta

Semolina and smoked paprika squid with garlic aioli

Swiss brown mushroom, golden shallot and Heidi
gruyere' tart with red coral courgette salad

Seared beef carpaccio coated with pepper and thyme, finished
with confit of baby beetroot puree, Parmesan and hazelnut oil

Main

Pan fried Atlantic salmon on warm nicoise salad with scorched cherry tomato
and balsamic sauce topped with a soft yolk quail egg

Aged Gippsland beef fillet on truffle potato puree
with bone marrow dumplings and caramelized onion ragout

Risotto of wild mushroom, pea, sage and Parmesan

Lemon and thyme chicken breast with goats cheese, polenta, sweet potato,
pine nut and spinach bake finished with port and thyme jus

Dessert

Lovers indulgence to share

Tea or coffee

This sample menu is subject to change