

valentines day dinner menu

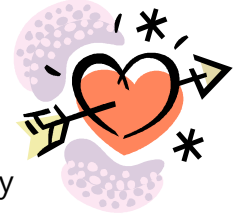
\$59 per person



♥ entrées – choice of: ♥

three cheese souffle

twice baked served with green apple, flat leaf parsley
chive salad and honey poppyseed dressing



scallops

panfried local scallops w/ char-grilled asparagus, orange, date
wild rocket and lemon dust

venison capachio

served with hard boiled egg, baby capers, lemon zest
and young leaves with EVOO

♥ mains – choice of: ♥

market fish of the day

w/ celeriac purree, prosciutto wrapped baby carrots and pea chardonnay burre blanc

grilled 300g sirloin

w/ horseradish whipped potato, marsala creamy field mushroom sauce

moroccan chicken maryland

w/ date puree, braised lentles, pickled carrot and walnut salad

beetroot tarte tatin (v)

slow cooked with pear barrel aged soft feta & spinach salad w/ citrus poppyseed dressing

♥ dessert – choice of: ♥

- ♥ 2 cheese, (soft & hard) quince paste, fruit and walnut bread, wafers and poached pear
- ♥ warm soft centred chocolate pudding w/ mango gelato
- ♥ trio of brulee, coffee, lemon and vanilla

