



VALENTINES DAY MENU (\$55 per person)

Includes a bottle of house wine per couple!!

ENTRÉE

Twice baked goats cheese soufflé W/ a chive, champagne and spinach cream sauce

Duo of crab and slow roasted pork belly W/ a chardonnay, vinegar, hollandaise and apple caviar

Thai beef salad W/ rice noodles, roasted peanuts, fresh coriander, chilli & julienne vegetables, finished W/ a namjim vinaigrette

MAIN COURSE

Pan-fried Barramundi, char grilled asparagus & roasted cherry tomatoes, finished W/ a caper & gherkin beurre noisette

Chicken breast filled W/ buffalo mozzarella & sun dried tomatoes wrapped in prosciutto & served W/ a Mediterranean cous cous, semillion chardonnay glaze & fresh thyme

Slow roasted Porterhouse(served medium) W/ truffled smashed potatoes, green beans, broccolini & Dianne sauce

DESSERT TO SHARE

Cheese Plate – Tasmanian Brie, Mafra White Cheddar & Gorgonzola Dolce, served W/ lavosh, quince paste, poached pear & fresh fruits

Chocolate Duo – White chocolate & Baileys mousse & Warm chocolate mudcake W/ fresh strawberries & double cream

Pizza dellamore – Hard rolled sweet pizza W/ Kahlua, chocolate hazelnut, fresh strawberries & whipped cream



