



Valentine's Day Dinner 2020!

Treat your Valentine to a fabulous feast on
Friday 14 February ...
Only \$100 per person

Includes:

**A glass of Sparkling Wine on arrival
Grazing Degustation Menu, featuring**

♥ **duet of oysters**

sydney rock oyster – rice vinegar, pickled nashi pear

pacific oyster – white balsamic vinegar, red onion, chives

♥ **coconut poached prawn stack**

avocado, prawn meat, spanish onion, chili, coriander, red capsicum, mango dressing

♥ **asian duck salad**

shredded peking duck, buckwheat noodles, cucumber, shredded cabbage, bean sprouts, carrot, sweet soy & mirin dressing, fried shallots

♥ **pan seared scallop**

butternut pumpkin puree, minted green pea pesto, toasted seeds

♥ **orange scented beetroot arancini**

panko crumbed, goats cheese cream sauce, micro herbs

♥ **grilled tasmanian salmon medallion**

gingered forbidden black rice, lime leave scented, coconut sauce, toasted cashew

♥ **seared chicken tenderloin**

turmeric, lemon zest marinated, spinach quinoa cake, cumin roasted carrot raita

♥ **roasted veal fillet**

fresh herb roasted, green asparagus & mushroom salad, sour cherry jus

♥ **Desserts to share**

flourless dark chocolate cake, white chocolate ganache, mango cheesecake on oreo cookie crust,
homemade marshmallow, layered frozen strawberry & passionfruit parfait

Freshly brewed coffee and tea

To enjoy with 4 matching wines - add \$40.00 per person

Booking times: 5.30pm to 8.30pm

Reservations essential

Call 9557 2669

Not valid with any special offers, discounts or third-party gift cards

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