

VALENTINE'S DAY

FOUR COURSE
75

ARRIVAL

SPARKLING WINE & CANAPÉS
TRUFFLED MUSHROOM BRUSCHETTA
CHICKEN AND FOIE GRAS TERRINE
NATURAL OYSTERS WITH ROSE GRANITA

ENTRÉE

PROSCIUTTO WRAPPED PISTACHIO/CASHEW
STUFFED CHICKEN BALLANTINE. LENTILS WITH
CHERRY AND BLACK PEPPER GEL

VEGETERIAN OPTION:
CRUMBED ZUCCHINI, QUINOA & PICKLED VEG

MAINS

300G STRIPLOIN. SERVED PINK WITH SMOKED
GARLIC, ROSEMARY, MASH AND SEASONAL
VEGETABLES

BARRAMUNDI SERVED WITH CAPONATA, SPRING
ONION ON PARSNIP PUREE

SUMMER GREEN RISOTTO. RISOTTO FOLDED WITH
SNOW PEA, CHARRED ASPARAGUS

DESSERT

SHARED DESSERT BOARD, CHOCOLATE ASSIETTE
WITH STRAWBERRIES & CREAM

