

# Valentines Day 2018



## To Share

3 Pacific Oysters

Natural with Red Wine Vinaigrette / Natural with Chilli Champagne Granita /  
Crusted in Szechuan Pepper and Wakame Salad

## Entrée

Herbs & Parmesan Gnocchi (V)

Tomato Confit, Pickled Mushrooms, Shiitake Consommé

Steak Tartare

Egg Yolk Puree, Mustard & Parmesan Croute, Gaufrette Potato, Capers & Shallots

Beetroot Cured Salmon Gravlax

Sweet & Sour Onions, Buckwheat Blinis, Dill & Salmon Roe

King Prawns Tempura

Crisp Nori, Asian Slaw, Miso Aioli. Served with Pinenuts Dressing

## Main Courses

Market Fish of the Day

Paris Mash, Asparagus, Black Olives with Sauce Vierge

Risotto of Asparagus (V)

Meadow Mushrooms, Parmesan and dressed Rocket Salad

Reef and Beef

Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus  
served with Garlic Puree and buttered Kipfler Potatoes

Roasted Lamb Rump

Curried Eggplant Puree, Saffron Chickpeas, Spiced Lamb Samosa. Minted Jus

## Dessert

Coffee Panna Cotta

Custard Cream, Coffee Caramel, Maple & Walnut Ice Cream

Coconut Parfait

Coconut Ice Cream, Pineapple Jelly, Raspberry Gel

Sticky Date Pudding

Home Made Honey Comb & Sticky Date Ice Cream

Cheese Platter

Our House Selection of Fine Cheese, Crackers & Chutney

*Price per Guest - \$99*