



VALENTINE'S DAY

FRIDAY 14TH FEBRUARY 2020

\$65.00 per person

Incl. glass of French bubbles or Prosecco on arrival

CANAPE SELECTIONS

- Vietnamese vegetarian rice paper rolls with a nouc cham dipping sauce (VG, GF)
- Smokey mozzarella, mint, crushed pea and parsley arancini with a spicy chipotle aioli (V)
- Portuguese marinated chicken skewers with a cumin and chilli oil dressing

ENTRÉE SELECTIONS

- Sesame crusted calamari served on a tossed Vietnamese salad with nam-jim aioli and a spicy lime vinaigrette (GF)
- Crispy pork belly served with an apple and fennel slaw, granny smith apple puree, cider vinegar jus and sprinkled with soft herbs (GF)
- Shitake, oyster and field mushroom risotto with shallots, chives and goats cheese (GF, V)

MAIN COURSE SELECTIONS

- Eye-fillet steak (250gm) served with a silky truffled paris mash, buttered baby carrots, prosciutto wrapped green beans and topped with a caramelised shallot jus (GF)
- Oven roasted chicken breast filled with ricotta & spinach served on a potato and herbed parsnip rosti with slowly roasted tomatoes and a creamy mustard seed jus (GF)
- Grilled barramundi fillet served on a preserved lemon and herb risotto with a roasted leek puree and lemon oil (GF)
- Sweet potato cannelloni with roasted cherry tomatoes, walnuts, nutmeg, ricotta braised in a rich tomato and basil ragu and topped with a rocket salad (V)

DESSERT SELECTIONS

- Vanilla bean and white chocolate panna cotta with a mixed berry salad and salted pistachio ice-cream (GF)
- Rich dark chocolate pudding topped with chocolate ganache, hazelnut praline ice-cream and chunks of honeycomb

Followed by barista coffee and a selection of teas