



## **VALENTINES DAY DINNER 2018**

**Fixed Price 4 Course Menu \$95 per person**

**Includes Complimentary glass of Louis Perdrier Brut Excellence on Arrival**

### **APPETISER**

**House Cured Spiced Salmon with Salmon Roe, Crème Fraiche, Radish Dressing**

### **ENTREES**

#### **Escargots**

**½ dozen House specialty snails, parsley, garlic, eschallot butter, freekah crust**

#### **Marseille Style FishSoup**

**Prawns, scallops, seafood, star anise and sicy rouille**

#### **Organic tri colour quinoa & black barley salad**

**roast sweet potato, tomato, onion and pistachio**

#### **Australian charcuterie plate**

**with pickles and baguette**

### **MAIN COURSES**

#### **Buckwheat spinach 'risotto'**

**roast mushrooms, goat's curd and porcini dust**

#### **Crisp Skin Barramundi with Spencer Gulf King Prawn**

**braised fennel, prawn broth**

#### **Confit of Duck**

**Braised peppers, onion and Lyonnaise sausage**

#### **24 hour slow cooked lamb neck**

**with wilted spinach, spiced roasted cauliflower, grilled spring onions, green onion dressing**

*Mains Served with Green Vegetables and Roast Kipler Potatoes*

### **SHARE DESSERT FOR TWO**

**Warm Chocolate Pudding, Flourless Chocolate Fudge Cake  
Crème Brulee, Raspberry Sorbet, Berry Compote**

***BOOKINGS AVAILABLE***