



Valentine's Day 2019



3 course dinner \$69 p.p.



Includes a glass of Veuve Ambal Blanc De Blanc

To Start

Smoked salmon croquettes, green bean salad, caramelized onion (GF)

Or

Roasted goats cheese stuffed black fig with Serrano ham, onion, pine nuts, raisins, freekeh and quinoa salad, pickled cauliflower (VO)

Or

Beetroot remoulade, pickled beetroot carpaccio, walnut and rocket (VG) (GF)

The Middle

52 degrees seared kangaroo loin, Paris mash, morel mushrooms cream, confit tomato (GF)

Or

Eggplant moussaka, with feta and sun dried tomato rocket salad (V) (VGO) (GF)

Or

Snapper al cartoccio, with julienne vegetable, beurre blanc (GF)

Something Sweet to Finish

Dessert platter to share

*Chocolate ganache, strawberries and mini pear almond
& cognac tart and vanilla bean panna cotta (GF) (VGO)*



*(GF) Gluten free
(VO) Vegetarian option
(VGO) Vegan option
(VG) Vegan
(V) Vegetarian*

