



VALENTINE'S DAY MENU

PAN SEARED SCALLOPS

Cauliflower fritters | saffron butter sauce

ROASTED BEETROOT & GOAT CHEESE

Slow roasted beetroot | mixed leaves | cherry tomato
balsamic glaze

HOME SMOKED CHICKEN

Avocado | radish | onion | popcorn | cream cheese



DUO OF LAMB

Sous-vide lamb | carrot | peas | spinach | jus

PAN FRIED RED SNAPPER

Red snapper | zucchini ribbons | lobster fennel sauce

SURF & TURF

Grilled beef tenderloin | char-grilled red prawn
potato gratin | mushroom | red wine jus

SALT BAKED HEIRLOOM CARROT

Herb polenta | baby carrots | sauteed greens | chimichurri



DARK CHOCOLATE & PASSIONFRUIT TART

Chocolate | passionfruit glaze | chocolate ice cream

BAILEY'S CHEESECAKE

Cream cheese | mixed berries | Bailey's cream

TRIO OF STRAWBERRY

Strawberry panna cotta | strawberry cream cake
strawberry ice cream



**\$190.00 PER COUPLE FOR 3 COURSES
INCLUDING GLASS OF PROSECCO**

inclusive of tax, exclusive of 15% service charge