



VALENTINES DAY
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Valentine's Day is the perfect opportunity to enjoy a romantic dinner with that special someone in your life.

Romantic three course candlelit dinner,

with complimentary

Champagne on arrival,

Rose

&

Love Heart Chocolate

\$40.00 per head

Bookings Essential

Ph 60215880



VALENTINES DAY

Entrée

Blue Cheese - Prosciutto & rocket cristine

St Angus blue - Crispy prosciutto & rocket on grilled French stick, drizzled with local olive oil

Pan Seared Whiting - Fresh fillet, served with light rocket salad, drizzled with burnt butter caper sauce

Pear & Gorgonzola Salad - Nashi pears & Riverina cheese, tossed with Spanish onion, walnuts & rocket, dressed with lemon mustard dressing

Herb Beef - Sirloin, rubbed with seasonal herbs, roasted & sliced medium, drizzled with balsamic reduction

Seared Scallops - Tasmanian scallops, pan fried, served on creamy pea puree, drizzled with chive sauce

Lamb Cutlets - Crusted with rosemary, parmesan & garlic, placed on chat potato rounds, drizzled with creamy dijon sauce

Mains

Asian Braised Pork Belly - Cooked in Asian broth, slowly braised, served on Asian style wok veggies, topped with chilli jam

Scotch Fillet Steak - Placed on steamed broccolini & mushroom rosemary pudding, drizzled with caramelized garlic jus

Crispy Skinned Chicken - Spiced marinated chicken breast, served on mango, rocket, coriander, bean shoot, Spanish onion & cherry tomato salad finished with Asian style sauce.

Spinach & Ricotta Tortellini - Tossed with roasted pumpkin, olives, pine nuts, shallots & goats cheese in creamy garlic thyme sauce

Crispy Skinned Trivially - Pan fried fillet, served on gingered sweet potato puree & asparagus spears, topped with coconut lime sauce

Dessert

Mango & Lime Sorbet - House made tangy mango sorbet with burst of lime zest

Chocolate Mousse - Fluffy dark chocolate mousse, topped with Alan's flat strawberries & white chocolate curls

Raspberry Mascarpone Trifle - Raspberries layered with mascarpone cream sponge fingers & custard, topped with berry & mint

