

Valentine's Day Dinner Menu

Amuse bouche

Entrée

salad of confit tomatoes, roasted spring onion, black olives
croutons, buffalo mozzarella

shucked oysters, chardonnay dressing and salmon roe

roasted quail, garlic and herb stuffing, white polenta and foie gras jus

Main

roasted lamb cutlets, garlic potato puree, jus nicoise

almond & herb crusted blue eye cod, celeriac puree, baby herbs

poached green asparagus, white polenta, pumpkin mousse,
king brown mushrooms

Dessert

summer berries, passionfruit curd, meringue, yoghurt sorbet

white chocolate ganache, cherries, coconut mousse, chocolate soil,
cherry sorbet

chocolate tart, malted milk ice cream

Petit fours

