

VALENTINE'S DAY MENU

*"Food brings people together on many different levels.
It's nourishment of the soul and body; it's truly love"*
GIADA DE LAURENTIIS



ON ARRIVAL
Glass of Chandon Blanc d Blanc



ENTREE

To share

Coffin Bay oysters natural with chardonnay & shallot vinaigrette

Beetroot cured ocean trout, horseradish mayo, capers, olive crumb

Tempura zucchini flowers, smoked honey ricotta & goats cheese

* vegetarian alternative available*



MAIN COURSE (choice)

18 hour slow cooked lamb shoulder, peperonata, pickled wild mushrooms, red wine jus (gf)

Roast butternut pumpkin & goats cheese raviolo, burnt butter & sage, caramalised shallots, porcini

Pan roasted Blue Eye, braised fennel, capers, basil, mango, cherry tomato (gf)

South Australian King prawn risotto, shellfish bisque, zucchini, sundried tomato, lemon, pistacchio crumb (gf)

Slow cooked chicken breast, celeriac, pickled wild mushrooms, caramalised peaches, red wine jus (gf)

side salad of baby cos, radish, anchovy & lemon dressing



DESSERT (Chefs dessert tasting plate)

Citrus Lemon & frangipane tart, meringue, summer berries, dehydrated strawberry (gf)

Warm Belgian chocolate fondant, coconut sorbet, white chocolate ganache & fresh strawberries

(v) vegetarian & (gf) gluten free

These dishes can be adjusted to suit dietary requirements, please advise your friendly waiter