



VALENTINES DAY MENU

(choose one from each course)

\$79ea

Glass of bubbly on arrival

Bread

Entrée

Seared scallops

Cauliflower mash,bacon crumble,squid ink sauce

Pressed tomato,basil and pepper terrine ✓

Plantain crisps, crumbed almond & garlic, balsamic

Miso marinated prawns

Kumara & coriander salad with aioli

Clevedon Valley buffalo mozzarella salad

Vine ripe tomatoes, balsamic crystals & basil oil

Mains

Angus eye fillet

Artichoke and crushed potato, braised beetroot and jus

Native pepper rubbed chicken breast

Rosemary miso kumara mash, sherry soaked prune, confit shallots, green olive vinaigrette

Chilli kelp bass

Preserved lemon cous cous, silverbeet, cokelek,squid ink sauce

Chermoula roasted lamb rump

Potato gnocchi,buffalo biltong,baby turnips & peas,rosemary jus

Bean curd and chilli parcels ✓

Avocado and lime,galangal spiced grapes,pumpkin and ginger puree

Desserts

Summer berry pudding ✓

Vanilla custard

Chocolate and sherry tart

Mandarin sorbet

Tiramisu

Sponge fingers in a espresso coffee liquer,mascarpone & zabaglione cream

Plum frangipane

Spiced toffee curd, Lemon and gin ice cream