



Valentine's Day Menu

Entrées

Beef carpaccio with a dressed rocket salad (gf)

Black cherry bruschetta with whipped goats cheese on a house made baguette

Scallops tossed in a creamy vermouth sauce served with a side of house made garlic bread

Deconstructed smoked salmon and prawn cocktail (gf)

Mains

Eye fillet with parsnip and royal purple sweet potato mash, sautéed vegetables & red wine jus (gf)

Crispy skin salmon with a king prawn on tossed zucchini tagliatelle boscaiola

Grilled chicken breast served sweet potato bake, seasonal greens and mushroom ragout (gf)

Gnocchi with burnt butter, lemon, basil & roast vegetables (v)

Desserts

Chocolate intoxicated cup cakes with baileys cream

Cookies and cream brulee

Red velvet cheese cake with fresh raspberries

\$79 per person

