

VALENTINE'S DAY MENU

STARTERS

OYSTERS // NATURAL OR KILPATRICK (3)
PRAWN AND PORK DUMPLINGS // RICH MASTER STOCK BROTH
WARM OLIVES // HOUSEMADE DIPS AND TOASTED CIABATTA
CLASSIC BRUSCHETTA // GRANA PADANO AND AGED BALSAMIC

ENTRÉES

SEAFOOD PIE // BUGS, PRAWNS AND FISH IN MORNAY SAUCE, POTATO, PASTRY CRISP
ROASTED PORK BELLY // DUTCH CARROTS, CARAMELISED ONION, RED WINE JUS
SALT AND PEPPER CALAMARI // WASABI AIOLI, ROCKET
CAJUN SPICED SALMON // CORN SALSA, CHARRED LIME

MAINS

PETITE EYE FILLET // PROSCUITTO BEANS, POTATO, CAFÉ DE PARIS AND JUS
LOCAL MARKET FISH // HERB MASH, BROCCOLINI, NECK CLAMS, LEMON BEURRE BLANC
CHICKEN MARYLAND // ISRAELI COUS COUS, PUMPKIN AIOLI, CRISP SWEET POTATO SKINS
CHILLI GARLIC BUG AND PRAWNS // PILAF RICE AND SAUTÉED GREENS

DESSERT

CHOCOLATE TASTING PLATE FOR TWO
RICH GANACHE, MACARONS AND MOUSSE WITH FRESH BERRIES

CHEESE TASTING PLATE FOR TWO
WITCHES CHASE TRIPLE BRIE, KINGFISHER BLUE AND BARBERS AGED CHEDDAR

THREE COURSES // \$80 PER PERSON
FOUR COURSES // \$90 PER PERSON

OR SHARE OUR
SIGNATURE HOT AND COLD SEAFOOD PLATTER // \$140 FOR TWO

PRICES INCLUDE COCKTAIL ON ARRIVAL AND DONATION TO SWEETHEART DAY
(SUPPORTING HEART KIDS AUSTRALIA.)