

valentine's day

GLASS OF BUBBLES OR BEER ON ARRIVAL

ENTRÉES

CRAB AND BARRAMUNDI DUMPLINGS

with Asian salad and chilli paw paw jam

PEAR AND RICOTTA TART

rocket, red onion, spiced walnuts and beetroot jam

SIGNATURE SALT AND PEPPER CALAMARI

lime aioli and petite salad

FIVE SPICE ROASTED DUCK

sweet potato, rhubarb, plum sauce, choy sum and pickled spanish onion

MAINS

CHICKEN INVOLTINI

provolone, prosciutto and sage with mash, garlic sauce and sautéed greens

200G EYE FILLET

duo of potato, broccolini and red wine jus

WILD CAUGHT BARRAMUNDI

prawn and potato salad with rocket and whipped lemon butter

THREE CHEESE TORTELLINI

mushroom ragu and parmesan

DESSERT

SWEETS AND CHEESE PLATE

Chef's selection of petit fours and cheeses

TWO COURSES (ENTREE AND MAIN) | \$67 PER PERSON

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HOT AND COLD SEAFOOD PLATTER | 140 (TO SHARE)

natural and kilpatrick oysters, salt and pepper calamari, spicy barbecue barramundi, garlic bug and prawns, crumbed prawns, chilled prawns, chilled bugs, smoked local seafood, with chips, salad and seafood sauces