

VALENTINE'S DAY

MENU

AMUSÉ BOUCHE STARTER

*Seared scallops, with fresh mango & vanilla sauce (warm)
Smoked salmon & cream cheese on crispy sourdough
Avocado citrus chilli shooters*

Vegetarian option:

*Watermelon bite with chili salt
Cucumber & tomato feta stack on crispy sourdough
Roasted red capsicum soup shot*

MAIN *order on the night*

Lamb rump served on celeriac & beetroot purée with Kippfler potatoes & a red wine jus

Crisy skinned salmon, maple-glazed with ginger & sesame, served with broccolini, asparagus & parsley potatoes (df)

Roasted vegetable stack with butternut pumpkin, eggplant, capsicum, mushrooms & zucchini (v)

DESSERT

Churros served with a duo of sauces, chocolate & salted caramel with fresh strawberries & raspberry sorbet