

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

Crispy 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