



Valentine's Day Menu

To Share

Garlic Bread

\$12

Italian Flat Bread w Dips

\$12

Entrees

House Cured Salmon w Crushed Potato, Salsa, Micro Herbs and a Scandinavian Mustard served w Grilled Asparagus

\$18

Carpaccio of Beef w Olive Oil, Pepper, Hand Picked Micro Salad, White Asparagus & a White Balsamic Lime Glaze

\$18

Prawn Cocktail Salad w Fresh Prawns, Avocado, Shredded Coz, Mango and a Cocktail Dressing

\$18

Roast Pumpkin, Goat Cheese & Leek Tartlet w Balsamic Reduction & Watercress

\$15

Mains

Wagyu Eye Fillet w Potato Rosti, Topped w Prawns, Calamari
& ½ Bug in a Garlic Cream Sauce served
w Garden Salad

\$39

Beef Rib on Confit of Potatoes, Snap Peas w a Miso Jus

\$34

Chicken Supreme Queenslander, Pocketed w Mango &
Camembert Napped w a White Wine Shallot Cream
& Roasted Macadamia Nut Sauce served w Roasted Beets &
Carrot Medley

\$32

Freshly Grilled Salmon served Mirco Salad, Orange &
Strawberry Balsamic Dressing & Seasonal Flowers

\$32

Freshly Caught Whole Snapper w Stir Fried Asian Vegetables
w a Ginger, Orange & Soy Dressing

\$36

Sweet Potato Gnocchi w Cherry Tomatoes, Baby Spinach,
Pine Nuts & Pesto Garlic Cream

\$26

Desserts

♥ Chocolate Fondant

♥ Vanilla Panacotta w Orange Blossom Glaze

♥ Chocolate Spring Rolls

♥ Mango Glaze Coconut Mousse on a White Macadamia
Chocolate Base

\$12