

# *Valentine's Day 2024*

*Wednesday 14<sup>th</sup> of February*

## *Canapes*

*Roast garlic & parsley butter pacific oyster  
Pork rilette on toasted crostini, honey pistachio*

## *Entrée*

*Beetroot, horseradish & dill cured salmon, grilled polenta,  
pickled red onion & beetroot, sour cream dressing*

*Garlic butter tiger prawns on rice pilaf &  
sugarloaf cabbage*

*Orange & soy pan seared quail breast, Roman gnocchi,  
white onion cream, Brussel sprouts & pickled carrot*

## *Mains*

*Market fresh fish, pancetta, broad beans,  
kipfler potato, fennel, lentils, lemon butter sauce*

*Confit of duck, soft polenta, celeriac,  
roast pickling onion & roast Dutch carrots*

*Fillet of black Angus, crisp potato, sauteed mushroom,  
buttered spinach, burnt pickled onion & red wine jus*

## *Dessert*

*Classic crème brulée with macerated strawberries*

*Apple tarte tatin & vanilla ice cream*

*Lindt chocolate mousse, vanilla cream,  
cinnamon beignet & hazelnut crumble*

*\$95 per person*

