

# *Valentine's Day 2025*

*Friday 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*

*Spanner crab croquette, prawn bisque,  
celeriac & trout caviar*

*Braised pork belly, roast carrot puree.  
Pear, walnuts & grapes*

## *Mains*

*Crisp skin barramundi, kipfler potato, green beans,  
red onion, feta, toasted almonds & garlic parsley butter*

*Confit of duck, French lentils, fondant potato,  
creamed fennel & jus*

*Fillet of black Angus, tartiflette, sauteed mushroom,  
Roast Brussel sprouts, roast pumpkin puree & Bearnaise sauce*

## *Dessert*

*Classic crème brulée with macerated raspberries*

*Apple tarte tatin & vanilla ice cream*

*Crêpe Suzette & cinnamon ice cream*

*\$95 per person*