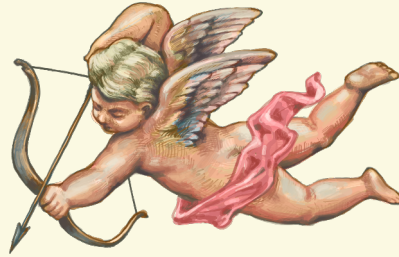


VALENTINE'S DAY

SET MENU



On Arrival

Salmon Gravlax with lemon and dill creme fraiche

Or

Panzanella Filo Tartlette

Entrees

Venison Carpaccio with Blackberry jus and sage crema

Goats cheese and Vine tomato tart

Mains

Chicken supreme, potato gratin, confit cherry tomatoes,
broccolini, chipotle crema, maple glaze

250g 55 day Dry Aged Angus Sirloin, truffle mash,
wild mushroom sauce, wild rocket and herb salad

Beetroot 3 ways: Braised beetroot and potato croquette, masala
spiced beetroot and carrot puree, pickled beetroot, Zhoug slaw

Dessert

GF chocolate Brownie, vanilla bean ice cream, raspberry coulis
Vanilla bean creme brulee, wild berry sorbet, basil granita

