

valentines dinner

valentines seafood platter for two (Pre order only limited amount available) \$180 per couple

or

3 course set menu (vegetarian meals also available) \$75pp

choice of entree

half dozen natural sydney rock oysters GF LF (PORT STEPHENS)
with eschalot vinaigrette

confit salmon & prawns GF
toasted quinoa, rocket, avocado cream, lemon vinaigrette & edible flowers

crispy fried squid GF LF
with sauce vierge, fried eschallots & chipotle aioli

crispy skin pork belly GF LF
with cabbage slaw, sesame dressing & roasted peanuts

choice of main

barramundi fillet GF LF (NORTHERN TERRITORY)
grilled, with coconut & lemongrass, baby bok choy, chat potato & tomato chilli pickle

salmon fillet (TASMANIA)
seared, served with pan fried prawn stuffed risotto cake, pea tendrils, cabbage salad, citrus vinaigrette & red capsicum coulis (cooked medium)

220g beef eye fillet GF
with potato gratin, roasted parsnip, baby dutch carrots & jus (cooked medium)

traditional greek lamb GF LF
baked lamb with rustic tomato sauce, green beans & fondant potatoes

choice of dessert

panna cotta
with mimosa gelee, grand marnier whipped cream & orange chocolate bark

passionfruit tart
with mango, meringue crumb & chantilly cream

toblerone pate GF
served with caramel sauce, hokey pokey gelato & peanut praline

sticky date pudding
with candied walnuts, butterscotch sauce & vanilla bean gelato