

Valentine's Day \$55 Set Menu

Entrees

Ceviche of Salmon, Avocado, Basil and Lime w Tomato Carpaccio

Scallops cooked in Dashi and Fried Julienne Leeks **Natural Oysters** with Red Wine Vinegar, Shallots and Lemon

Salad of Quinoa with Cucumber, Tomato, Pesto, Ricotta and Prosciutto

Mains

Beet Risotto with King Prawns cooked in Garlic Butter and Thyme

Spatchcock with Mushroom Cream, Sweet Potato Burst,
 Hazelnut Puree and Baby Eggplant Confit
200g Eye Fillet marinated in Coriander, Garlic and fresh
 Herbs with Mashed Potatoes, Spinach and Carrot Ice
Cod in crust of Chorizo, Crunchy Vegetables and Potato
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Dessert

Trilogy of Love – Crème Brulee, Tiramisu Chocolate and Cigar with Strawberry Mousse and Coffee

Complimentary glass of Anniversary Hill Brut Cuvee on arrival