



Valentine's Day menu

\$85 per person with complimentary drink NO BYO



Appetiser

- *Two Tasmanian rock oysters with apple granita, finger lime aspic and granny smith julienne.*
- *Rosemary arancini with capsicum coulis and basil.*

Entrée

- *Smoked salmon panna cotta with bisque and dill aspic and watercress.*
- *Pumpkin gnocchi with pistou and pine nuts.*

Main course

- *Lamb Ballotine, sweet potato puree, stuffed capsicums with ricotta and chives with rosemary and honey jus.*
- *Scallops and king prawn risotto, with saffron, green peas and leek fondue.*

Dessert

- *Chocolate marquise with brandy anglaise, almond praline and berry puree.*
- *Buckwheat crepes with sautéed summer fruits and strawberry coulis.*

