



*For My Valentine*

# Menu

*\$65 per person*

*Happy  
Valentine's  
Day*

## Entrée

Smoked Cured Salmon (GF)

*Green tea smoked cured salmon served with beetroot*

Stuffed zucchini flower (V)

*Zucchini flower stuffed with eggplant puree served on salsa rossa*

Grilled Confit Pork Belly (GF)

*Grilled confit pork belly with sriracha chilli and lemon honey drizzle, served with apple coleslaw*

## Main Course

Grilled Swordfish

*Grilled swordfish, coconut rice, served with Asian slaw with soy glaze*

Stuffed Chicken Breast (GF)

*Chicken Breast stuffed with feta, semi-dried tomato, spinach, pistachio, served with roast chat potato, baby carrot, honey parsnip and creamy garlic sauce*

Grain Fed Scotch Fillet 250g (GF)

*Served with roasted vegetables and red wine jus*

Grilled Veggie Tian (V)

*Grilled vegetables, feta, semi-dried tomato and balsamic glaze*

## Desserts

Panna Cotta

Galaxy Chocolate Mousse Cake

**A Glass of Prosecco on arrival**

# **Valentine's Day Seafood Platter Menu**

**\$165 for share**

## **Seafood platter (share for two people)**

Lobster Tail, beer battered fish, oyster three ways (natural, tempura, kilpatrick), garlic prawns, grilled scallop and grilled calamari with wasabi mayo and squid ink aioli,

Served with chips and apple chive coleslaw

## **Desserts for two people**

**A bottle of house wine upon arrival**

