



Valentine's Day Lunch



Sparkling on arrival and a rose for the ladies
Live Music from Ben Merito
Menu \$85 per person

Entrée

Cured Tasmanian Salmon dressed in vanilla & citrus
with pink peppercorns, and dill crème fraiche

Baby Squid marinated in chimichurri with a mixed leaf and herb salad

Manchego soufflé with an apple, walnut and pomegranate salad

Main

Crispy Skinned Barramundi, saffron infused chickpeas, pan fried
bok choy and lemongrass nage

Amelia Park Beef fillet, potato and bacon hash, mushroom persillade
and grilled asparagus

Zucchini fritter, soft boiled free range hen's egg, picked herb salad
and red pepper coulis

Dessert

Warm chocolate tart with house made basil ice cream

Apple fritters with cinnamon mascarpone and Calvados syrup

Crème brulée heart, almond biscotti and
cointreau strawberries

Tea and Coffee