



3 course menu with canapé on arrival
630pm onwards \$65 per person

Canapé

Optional course \$3 each

Freshly shucked oyster shooter, shallot dressing,
cucumber granite, micro herb

Entrée

Beetroot gazpacho, herbed goat's cheese, croutons, school prawns

Or

Seared scallop, Peking duck rice paper roll, chilli, mint, coriander dressing

Main course

Mustard crusted wagyu beef, béarnaise sauce,
smoked potato, garlic broccolini

Or

Crispy skinned Tasmanian salmon, crushed potato,
bacon dressing, asparagus

Side dishes All \$6

Green beans, toasted almonds, parsley
Shoestring fries, sumac, sea salt

Dessert

Lindt Chocolate trio, dark chocolate brownie, milk chocolate tart,
white chocolate mousse

Or

Caramelised lemon tart, mascarpone mousse, macerated strawberries,
passionfruit curd, crushed pistachio

VALENTINE'S DAY SPECIAL JUST FEED ME PLEASE DAVE! \$75 PER PERSON
\$25 PER PERSON with Matched Local Wines

Leave it to Dave to showcase what he would like you to eat,
Consists of 4 courses and canapé for the whole table only

VALENTINES DAY MENUS TUESDAY 14th FEBRUARY 2017

Please note that the menu may change without notice due to produce availability. Please advise the restaurant at time of booking with any dietary requirements.

Bookings via the restaurant on 02 6286 2966 and a staff member will return your call after 5pm

Early bird special in at 6pm out by 745pm
2 courses \$45 3 courses \$55

Beetroot gazpacho, herbed goat's cheese, croutons

Or

Peking duck rice paper rolls, chilli, mint,
coriander dressing

Grain fed beef rump, béarnaise, smoked potato purée, garlic broccolini

Or

Crispy skinned Tasmanian salmon, potato salad,
bacon dressing, asparagus

Baked lemon tart, black sesame meringue,
mascarpone mousse

Or

Dark chocolate brownie, white chocolate ice cream, chocolate crumble