

# VALENTINES DAY (Thursday 14<sup>th</sup> Feb)

3 Course Set Menu 1 Entrée 1 Main 1 Dessert \$45

2 Course (entrée/main or main/dessert) \$40

No A La Carte Menu will be available, Vegetarian choices by prior arrangement.

Carvery available

## Entrée

**Pork Belly**-Crispy Skin Pork Belly with Caramelised Apple, Spiced Butternut Puree & Red wine Jus

**Prawns**-Sautéed Garlic Prawns on Cous Cous with a Creamy Sweet Chilli and Coriander Sauce

**Smoked Salmon**- Layered with Crispy Tortilla & Cream Cheese with Guacamole & Tomato Red Onion Salsa

**Duck Pancakes** - Peking Style Wrapped in Soft Pancake with Spring Onion and Hoisin

## Mains

**Lamb Rack**-Basil and Garlic Crusted Lamb Rack (served Medium) on Emmental Polenta Galette with Roast Garlic Jus and Char-Grilled Ratatouille

**Salmon**-Herb Crusted Salmon Fillet on Fondant potato with a Lemon and Chive Beurre Blanc

**Chicken**-Oven Baked Chicken Breast wrapped in Prosciutto with a Basil Pesto & Mozzarella Stuffing. Served on Crumbed Mushroom Risotto Cake with a Tomato & Roasted Red Pepper Coulis

**Surf and Turf**-Scotch Fillet Cooked to Your Liking with Lyonnaise Potato Grilled Prawns and Battered Scallops

## Desserts

Strawberry Crème Brulee with Shortbread Biscuit

Tiramisu

Sticky Date Pudding with Hokey Pokey Ice-cream

Trio of Sorbet