



Valentines 2019
Three Course Pre Fixed Menu
\$50

Starters

Duck Croquettes

Stone Fruit Jam, Citrus – Mint Puree & Micro Greens

Baby Kale Salad

Poached Pear, Golden Beets, Walnuts, Blue Cheese & Cider Vinaigrette

Beef Tartare

Radishes, Lemon Grass Vinaigrette, Fresh Herbs, Sriracha Aioli & Lime Oil

Entrees

Roasted Rack of Lamb

Baby Vegetable stew, Spiced Cous Cous & Almond Pomegranate Gastric

Pan Seared Cod

Honey Carrot Puree, Roasted Brussels Sprouts, Potato Confit & Butter Sauce

Crispy Rice Cake

Curried Coconut Cauliflower Stew, Smoked Eggplant – Mushroom Caponata

Dessert

Chocolate Toffee Mouse Pie

Raspberry Conserve, Whipped Cream & Chocolate Dust

Crème Brulee

Shortbread Cookie

Up-side Down Pineapple Cake

With Maple Rum Glaze & Vanilla Ice Cream

Executive Chef ~ Jonathan Cox