

## *Valentine's Dinner Set Menu*

house baked sourdough  
with cultured butter and marinated olives

tomato and green tea consume

a glass of champagne

### *Entree*

free range chicken, duck and fig terrine  
with beetroot jelly and brioche

OR

ballontine of ocean trout  
with fromage blanc and baby coriander

OR

caramelised spanish onion, goats cheese and walnut tart,  
vanilla balsamic reduction, grilled radicchio and orange salad

### *Main Course*

crisp skinned saltwater barramundi,  
cauliflower puree, tomato fondue, prawn ravioli and lemon oil

OR

assiette of free range pork,  
carrot and cardomon puree and salsa verde

OR

asparagus and fetta soufflé,  
roasted beets, wild rocket and hazelnut salad

### *Dessert*

belgian chocolate tasting plate,  
dark chocolate and salted peanut caramel tart, milk chocolate and banana  
doughnuts, chocolate and olive oil cake  
and white chocolate and orange parfait

coffee, tea

\$85 per person