

Valentine's STARLIGHT DINNER

CANAPES

A platter of chef's canapés shared between two guests.

ENTREE

Smoked Salmon with lemon vinaigrette, capers,
watercress, fennel & dill (GF DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham,
Greek feta, almonds, and honey mustard dressing

Three Mushroom Ravioli with basil and parsley pesto,
topped with shaved Grana Padano parmesan (V)

MAIN

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied
by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh
seasonal greens, honeyed carrots, and fried caper berries (MSC)

Twice-Cooked Crispy Skin Chicken with creamy potato cake,
roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted
capsicum, polenta and marinated semi-dried tomatoes (V)(GF)

DESSERT

Trio d'Amour a trio of cakes composed for a romantic finale

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.