



Valentines Menu



Six Course Degustation Wine Dinner

Canape's and pre dinner drinks on arrival

2nd Course

Fresh seafood taste plate, with fresh oyster, lemon, champagne sorbet, smoked salmon roulade on melba toast, traditional prawn cocktail, brandy cocktail sauce.

3rd Course

Egg and bacon ravioli with a mushroom and white wine sauce, drizzled with truffle oil.

4th Course

Slow cooked pork belly, with marinated prawns, pumpkin puree, pea and bacon quenelle, red wine jus

5th Course

Duo of duck, grilled duck breast and confit shank, with honey roasted beetroot and sweet potato, sautéed spinach, duck and shiraz jus

6th Course

Dessert taste plate, mini vanilla bean brulee, lemon meringue pie, fresh berry eton mess.

Home made chocolates with tea and coffee.