

Valentine's

MENU



CANAPÉ

Crostini of spiced avocado, prawns & salmon caviar

Crostini of spiced avocado and tomato (veg)

ENTRÉE

Vol-au-vent of Coffin Bay Oysters with parmesan sabayon glazed

Char-grilled asparagus with chickpea hummus, pesto oil and spring onion (veg)

PALATE CLEANSER

Granite cupidon a l'orange with vodka

MAIN COURSE

Petite char-grilled eye fillet with bearnaise, honey carrots & gratin potato

or

S.A. Flame frilled king prawns with saffron and peas pilaf

or

Parmesan gnocchi with forest mushrooms & hazelnut crumbs (veg)

SOMETHING TO SHARE FOR LOVE

Chocolate fondant

Chocolate heart

Maccaron

Chocolate dipped strawberries

Five course menu for \$99 pp

