



BAR AND GRILL

ST Valentine's DAY

— TUESDAY 14 FEBRUARY —

DINNER MENU

\$280 PER COUPLE

INCLUDING A GLASS OF MOËT & CHANDON
IMPÉRIAL NV

SHARING PLATE ON ARRIVAL

Tasmanian natural oysters with lemon and lime
Spanner crab and broad beans
Grilled asparagus with tarragon marinated green olives
Pancetta wrapped tenderloin mignon, salsa rosso

ENTRÉE

Grilled S.A prawns with cauliflower purée,
saffron foam and watercress salad
or
Heirloom tomato salad with Shaw River buffalo mozzarella,
radish, aged balsamic vinegar and Kyneton olive oil

MAIN

Certified Black Angus sirloin with pommes boulangère and bordelaise sauce
or
Roast duck breast, silverbeet and Persian feta salad, blood plums
or
Confit of Blue eye cod, chickpea velouté with crisp avocado and orange sponge

DESSERT

Double chocolate cheese cake with strawberry compote
or
Hazelnut dacquoise with caramel sauce

Coffee or tea served with handmade chocolate



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