



Mise en bouche - Smoked duck breast, goat cheese & cherry

*Entree*

Hot & Cold Tasting Platter

XXXXXXXXXXXXXXXXXXXX

*Mains*

FILET MIGNON

200gr Black Angus Eye Fillet, Cèpes sauce and white truffle oil

served with mash potato

MAGRET DE CANARD

Duck breast, smoked pea mash, carrots, Duchesse potato

& sweet and sour sauce

FILET DE BARRAMUNDI

Pan fried Barramundi fillet, risotto, vegetables &

saffron beurre blanc

SOUFFLÉ AU CHÈVRE (V)

Goat cheese soufflé, cèpes mushroom sauce and asparagus

XXXXXXXXXXXXXXXXXXXX

*Desserts*

VACHERIN GLACE

Vanilla & Strawberry ice cream in a Swiss meringue with chantilly

MOUSSE AU CHOCOLAT

Chocolate mousse, orange marmelade

TARTE TATIN

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE

Traditional vanilla beans crème brulee

VALENTINE'S DINNER

*Menu*

\$99 PP