



**VALENTINE'S DAY  
MENU**

# Valentine's Day Set Menu



## AMUSE-BOUCHE

### LOVE BITES

Beetroot Heart served with Goat cheese cream (1,7,4)

Pistachio Parfait and Forest Fruit Veil (10,7,4)

Green apple tacos, Red prawn and Dill (3,4)

## APPETIZER

### SYMPHONY OF LOVE

Duck prosciutto rose served with Crispy lemon Brioche and Sauté Foie grass accompaniment with Raspberry Gelato (1,7,4)

## MIDDLE COURSE

### VELVET EMBRACE

Risotto with shellfish stock and Grilled Lobster, Coconut cream (3,7,2)

## MAIN COURSE

### ETERNAL FLAME

Grill Rib eye Steak and Potatoes terrine, Carrot pure, Honey Glace baby vegetables and Beef jus (7,14)

OR

### SEA OF AFFECTION

Poached Halibut fillet served with Sweet corn cream and Red onion pickled, fresh Herbs (5,1)

## DESSERT

### STRAWBERRY INDULGENCE

Chocolate-Dipped Strawberry of Desire, white chocolate mouse and strawberry compote, dark chocolate (1,7,4,10)



# ALLERGEN INFORMATION LIST

1. Cereals\*
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts\*\*
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide

\* Wheat, rye, barley, oats.

\*\* Almonds, hazelnuts, walnuts, cashews, Pecan nuts,  
Brazil nuts, pistachio nuts, Macadamia or Queensland nut

