



MIXING CULTURE WITH CUISINE

# Valentines Dinner

Thursday February 14<sup>th</sup>

Please select one item per course

## FIRST COURSE

### Mushroom Bisque (V) (GF)

Fried enoki mushroom & micro herbs

### Garlic Prawn & Spinach Salad (GF)

Toasted almonds, sliced strawberries, cranberry goat cheese & strawberry vinaigrette

### Kachori (V) (GF)

Potato ball stuffed with a savoury mix of grated coconut, raisins, cashews & chili  
*Served with cilantro-mint yogurt*

## MAINS

### Olive Oil Poached Ling Cod (GF)

Black rice pilaf, red & yellow pepper gastrique & remoulade

### Filet Mignon (GF)

Thyme seared potato, béarnaise sauce, peppercorn jus & winter vegetables

### Linguini & Lentil Bolognese (V)

Asparagus tips, mixed peppers, arugula, asiago & herb oil

## DESSERTS

### Strawberry Pana Cotta (V) (GF)

Frosted almond crumble

### Chocolate Layered Cake (V)

Toasted marshmallow, caramel twist & berry coulis

## Table d'Hote

\$62.00 per person

## \*\*Valentines Cocktail Special\*\*

### Lady in Red

Tanqueray gin, strawberry puree, Chambord, lemon juice & sparkling wine  
\$13

(V) Vegetarian (GF) Gluten Free  
*excludes tax & gratuity*