



Valentine's Dinner

Sunday 14th of February 2010

Complimentary glass of RiverBank's Methode Champenoise on arrival

Entrée

Confit duck salad with spicy cacciatore sausage, crisp potato, dried shallots with a lentil and vegetable ragout

or

Smoked salmon and crème fraîche roulade, pickled cucumber, seasonal leaves, soda bread and lemon mayonnaise

or

Bruschetta of roast field mushroom, roma tomato and haloumi, rocket, parmesan and truffle oil salad (V)

Main

Peppered fillet of beef with red onion jam, truffled cauliflower mash, wilted swiss chard and a foie gras foam

or

Roast prosciutto wrapped chicken fillet with pesto mousseline, stewed capsicum risotto, glazed cherry tomato and a saffron aioli

or

Potato and herb gnocchi with roast pumpkin, baby spinach, buttered pea and a gorgonzola cream sauce (V)

Dessert

Chocolate and espresso crème brûlée with sugared pistachio and an almond biscuit

or

Chilled summer berry fool with crisp shortbread, Chantilly cream and aged balsamic marinated strawberry

or

Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread and crackers

Tea or Coffee

\$80 per person

Executive Chef – Frederick Kirby