

Menu

FRIDAY 14 FEBRUARY

ENTRÉE

Served alternately

House Cured Atlantic Salmon
with pickle fennel, cucumber salsa,
Tobiko caviar and crostini

Caprese Stack

Fresh mozzarella, heirloom tomato,
basil, gremolata, balsamic glaze

MAINS

Served alternately

Grilled Lamb Rump

Ratatouille, mash potato, red wine jus

Pan Fried Barramundi

Pea velouté, potato gratin, confit cherry tomato

DESSERT

Served alternately

Strawberry and Cream Pavlova

Strawberry consommé GF

Chocolate Caramel Macadamia Brownie

Layer of macadamia brownie, chocolate caramel
mousse and chocolate ganache