Valentine's Day Set Menu

ENTRÉE

Prosciutto wrapped scallops with warm rocket salad, red onions, olive oil, pine nuts, shaved parmesan and balsamic vinegar *GF*

Tuna ceviche, charred capsicum (leche de tigre), pickled turmeric, shallots and salmon roe *GF, DF*

Braised leeks and pappardelle pasta, wine sauce and parmesan cheese *V*

MAINS

Eye fillet, wild mushroom risotto and crispy enoki mushroom GF

Roast barramundi fillet and green curry, coconut cream, green beans, lychee, coriander served with jasmine rice *GF, DF*

Stuffed roasted eggplant and smoked baba ghanouj purée GF, V

DESSERT

Cheese plate

soft brie and vintage cheddar cheese, fig jam, grapes, lavosh bread

Tiramisu goutte teardrop coffee soaked sponge layered with mascarpone mousse and chocolate crumble

Raspberry rose éclair filled with layers of rose mousseline, raspberry compote and vanilla sponge

