



VALENTINE'S DAY 2010
\$60 PER HEAD

ENTREES

1/2 DOZEN OYSTERS
NATURAL / MIGNONETTE / KILPATRICK

FREE RANGE CHICKEN AND CHESTNUT TERRINE — CRANBERRY SAUCE — CRISPY SOUR DOUGH

LOCAL KING PRAWNS — WHITE ONION PUREE — PINENUTS — PICKLED CURRANTS — PARSLEY AND LEMON BUTTER

HERB GNOCCHI — SWISS BROWN MUSHROOMS — ASPARAGUS — SHAVED PARMESAN

MAINS

SPICED PAN ROASTED PORK FILLET AND CRISPY BELLY — CARROTS A LA GRECQUE — WILTED CHARD — CANDIED GINGER JUS

GRILLED CAPE GRIM EYE FILLET — ROASTED GARLIC POTATO PUREE — SAUTÉED GREENS — CAFE D PARIS — RED WINE JUS

CHICKEN BALLOTINE WITH DATE, PINENUT AND FETTA STUFFING — SPICED PUMPKIN PUREE — BUTTERED SPINACH

CRISPY SKINNED ATLANTIC SALMON — SWEETCORN AND CHILLI SALSA — HORSERADISH MAYONNAISE — POTATO FRITTER

DESSERTS

PASSIONFRUIT SEMI FREDDO — CANDIED GINGER MERINGUE — GINGER NUT CRUMBLE

TOASTED COCONUT PANNACOTTA — BOWEN MANGO AND FRESH COCONUT SALAD — COULIS

BITTER SWEET CHOCOLATE TART — CANDIED CUMQUATS — ORANGE SORBET — DOUBLE CREAM

VANILLA BEAN CRÈME BRULÉE — STONEFRUIT COMPOTE — BISCOTTI