



# Valentines Day

Sunday, February 14<sup>th</sup>, 2010

**\$80-00 per person**

Three course menu OR Hot & Cold seafood platter & dessert  
(Minimum two guests for hot & cold platters)

& complimentary handmade dedes petit fours gifts for all guests

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Entree- Choice of:

- Grilled garlic prawns with asparagus salad & hollandaise
- Prawn, avocado and smoked salmon salad
- Quail kiev with pancetta, olives and cherry tomatoes
- House cured Salmon with eggplant chutney, wholemeal cake and rocket & dill dressing
- Nine Natural Oysters with verjuice
- Salt & Pepper Calamari with wild rocket & garlic aioli
- Green pea gnocchi with spinach, roast baby beetroot & roquefort

Main - Choice of:

- Gippsland Beef Fillet with roast garlic & thyme sauce
- Chicken breast with sweet potato, zucchini & a cabernet sauvignon reduction
- Half Lobster Mornay
- Half Lobster Salad
- Atlantic Salmon with shitake mushroom, terryaki sauce & broccolini
- Haloumi served on polenta with oyster mushrooms, stir fried greens & a hint of chilli

Dessert

Chocolate tart with kahlua ganache & raspberry parfait

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OR

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**Hot & Cold Seafood Platter**

(platters can be made up for two or more guests)

Cold - prawns, half dozen oysters, smoked salmon & tuna tartare

Hot - Scampi, bbq prawns, angels, baked barramundi, calamari, salt and pepper lobster tail with hand cut chips

Dessert

Chocolate tart with kahlua ganache & raspberry parfait