



Valentine's Day Dinner 2016

Tuesday 14th February, 2017

\$120 pp

Canapes

Crab gougère with saffron aioli and chilli

Chargrilled baby corn with togarashi and finger lime

Wagyu rump cap carpaccio with pickled amaranth



Entrée

Heirloom tomatoes with horseradish emulsion,
black olive and tomato consommé



Main

Duck breast with confit leg, beetroot terrine,
smoked cherries and cider jus

Served with leaf salad

(Cheese course optional \$10)



Dessert

Strawberry souffle with vanilla ice cream



Petit fours

Passionfruit pate de fruit (jube)
Chocolate and hazelnut truffle