



## Valentines Eve Menu

### Apps choice

Red cabbage cured salmon with pickled daikon, radish, wasabi pea dust,  
crispy dark rye crumb

Wild mushroom, chestnut, and goat cheese arrancini, arugula pesto,  
truffle oil and semi dried heritage chili chutney

Chicken liver parfait brulee, toasted brioche, pickled apple, sweet onion  
and chili chutney

### Entrée choice

Braised beef cheek with pearl onion, mushrooms, pommes puree

Bouillabaisse with octopus, mussels, whitefish, prawns, grilled croutons  
and rouille in a saffron broth

Crispy skin chicken ballotine stuffed with formage Blanc, sour cherries,  
and ham, with parsnip dumplings, tarragon butter and baby spinach

Vegetable tagine with saffron couscous

### Dessert choice Tiramisu

Scented with orange, masala wine and coffee liqueur

Rose infused raspberry trifle  
Chattily cream, meringue, and raspberry coulis

Chocolate and caramel terrine  
Toasted pistachio and almond biscuit base

\$65 per person