

# Valentine's Day

## SPECIAL MENU

**Two course** | \$79 per person

**Three course + glass of sparkling** | \$99 per person

### ENTREE

Beetroot cured salmon, cucumber ribbons, lemon crème and dill (GF)

Chicken & parmesan tortellini, garlic butter sauce and crispy speck

Eggplant caponata, fresh mozzarella, salsa, balsamic glaze and flatbread (V)

### MAIN

Charred venison fillet, wild mushrooms, baby carrots, parsnip and onion puree with red wine jus (GF)

Pan-seared Goldband snapper, sweet potato galette, broccolini and dill hollandaise (GF)

Wild mushroom risotto, thyme, parmesan with black truffle and crispy enoki (V, GF)

### DESSERT

Raspberry panna cotta, raspberry gelée, fresh berries, white chocolate and macadamia crumb (GF)

Chocolate delice, Chantilly cream, macerated berries and spun toffee (GF, V)