

VALENTINE'S DAY DINNER
14th February 2019

TO START

A glass of Taittinger Prestige Cuvee NV Champagne

Albany Rock Oyster Natural with Finger Lime & Ginger dressing

ENTREE

Caramelised Figs, House-Made Persian Feta, Radicchio, Walnuts, Pomegranate dressing

or

Smoked Wagyu Beef, Roast Tedesco Farm Peppers, Mustard Caviar

or

Shark Bay King Prawn & Snapper Fritters, Lemon Mayonnaise, Pickled Vegetable Salad

MAIN

Slow-Roast Pork Belly, Confit Spring Onions, Paris Mash, Nectarine Salad

or

Middle-Eastern Spiced Arkady Lamb Cutlet & Braised Lamb Shoulder

Grains & Greens, Muhammara

or

Roast Pumpkin & Almond Ravioli with Green Tomatoes & Stracciatella Cheese

DESSERT

Decadent Chocolate & Raspberry Delice

or

Two Australian Cheeses, Fig Compote, Candied Nuts, Lavoche