



**Valentines Day**  
3 courses.  
Bookings on 97925900

Bread on table

***Shared Canapé Entrée***

Smoked Salmon & dill cheese mousse on fresh pikelet  
Steamed Chicken Dumpling  
Avocado Roll, pumpkin & creamy cashew nut

***Main***

Crispy Skin Barramundi, asian rice,  
sautéed ochra, sauce vierge

or

Blackwood Valley Organic Lamb,  
parsnip puree, vegetables, rosemary sauce

or

Steamed Yellow squash on corn, with sweet eggplant & tofu,  
coconut & lime sauce (V, GF)

***Dessert***

Sponge Roll of cherry cream cheese,  
chocolate glaze & crème anglaise.  
(GF)

or

Stone Fruit Semifredo on chocolate soil,  
fruit compote au grand marnier

No Love hearts were harmed during the making of this menu!