



# Valentine's Menu

## Amuse bouche

Pan Seared Scallops

*(Served on truffle infused artichoke cream, strawberry dust, poached kumquat)*

## Soup

Seafood Bouillabaisse

*(Marseille style seafood soup with saffron rouille, garlic toast)*

## Starter

Smoked Duck Breast

*(Tea, anise-infused and served with a trio of beetroot, pickled grapes, aged balsamic)*

## Salad

Butternut Pumpkin Salad

*(Goat cheese crumble, strawberry vinaigrette, candied hazelnut, spinach coral tuille, marinated cranberry, mizuna leaves)*

## Sorbet

Strawberry Sorbet

## Main Course

Angus Beef Fillet

*(Morel mushroom arancini, baby vegetables, celeriac puree, rosemary jus)*

or

Pan Fried Salmon

*(Poached asparagus, baby potatoes, Saffron buerre Blanc, citrus herb salad bouquet)*

or

Free Range Chicken Breast

*(Stuffed with organic quinoa, berries, herbs, ginger carrot puree, grilled broccolini, balsamic caviar, and green apple sauce)*

or

Ricotta Cheese, Spinach Cannelloni

*(Smoked tomato coulis, pecorino cheese, walnut crumble, rocket pesto, taggiasche olives)*

## Dessert

Trio of Strawberry

*(Strawberry tart, strawberry and pistachio entremet, white chocolate and strawberry veriine)*