



# Valentine's Day

3 course set menu – \$47.0 per head  
Complimentary glass of champagne on arrival

## Entree

Red peppers and celery salad topped w/ Szechuan peppered calamari

Thai chicken dumplings in a fragrant duck broth

Spinach salad w/ roasted pumpkin, caramelized red onion,  
parmesan cheese & pinenuts w/ balsamic glaze

## Main

Lemon marinated chicken breast  
w/ roasted pumpkin puree, de puy lentil, asparagus & jus

Crispy skinned barramundi  
atop pan-fried kiplers, chorizo, rocket & roasted cherry tomatoes

kangaroo loin fillet  
w/ potato gallet, wilted spinach, peppernata and cranberry wine jus

## Dessert

Honey Bavarian cream w/ balsamic strawberries

Chocolate & hazelnut ice cream sandwich w/ frangelico syrup

Couverture Fondue  
melted pure chocolate, seasonal fruit, banana bread & marshmallows

— and for those just after sweet endings —  
FULL DESSERT MENU RUNNING ALL NIGHT —