



VALENTINE'S BANQUET!

Friday 14 – Sunday 15 February

SMOKY BAY OYSTERS, CHAMPAGNE MIGNONETTE (EA) (GF, DF)
WARM HOUSE BAGUETTE, WITH ARTISAN WHIPPED BUTTER (VGO, DFO)

LA DELIZIA LATTICINI BURRATA, CHERRY TOMATOES, BASIL,
GARLIC CROUTONS, EVOO (GFO)
PAN FRIED KING PRAWNS, CONFIT GARLIC, CHILLI & HERB MARINADE,
CITRUS (4) (GF, DF)

CHATEAUBRIAND | 150 DAY GRAIN FED TENDERLOIN (GF)
SERVED WITH CONFIT GARLIC & CHOICE OF SAUCE
café de paris butter / mushroom jus / peppercorn jus / red wine jus
PORCHETTA, BURNT BABY GEM, WHOLEGRAIN MUSTARD JUS (GF)

PARIS MASH (GF)
ASPARAGUS, CHERRY TOMATO, BALSAMIC, SHAVED PARMIGIANO (VGO, GF)

CHOCOLATE MOUSSE, STRAWBERRY, RICH CHOC CRUMB (GFO)

MENU SUBJECT TO CHANGE