

VALENTINES DAY 2012

entrée

Thai style fish and prawn cakes with Asian herb and Kaffir lime leaf dressing

Fried fresh S.A calamari with spiced salt and lemon juice

Soup of the day

Ham and salami plate with bruschetta

Antipasto platter

Seared scallops on squid ink risotto

Beef carpaccio, artichoke petals , porcini gel and mustard mayonnaise.

Prawn and scallop gyoza soy dressing

Steamed Wagyu beef dumplings with chili soy dipping sauce

Spinach salad with roasted pear, blue cheese, walnuts and apple balsamic

Fried zucchini flowers filled with goats cheese and pesto

main

Risotto of swiss brown, king brown porcini and button mushrooms

Risotto of smoked Kaiser Fleish with Formagella Di Capra and peas

Ravioli of pumpkin and ricotta, butter, parmesan, and pine nuts

Ravioli of ricotta , parma ham, Napoli sauce

Wagyu beef lasagna.

Potato gnocchi with lamb ragout and mild chilli

Pasta chitarra with veal meatballs and tomato passata

Crumbed and fried **whole boned** King George Whiting with Italian salad

Steamed fillet of barramundi with caramelised soy and steamed Asian greens

Crumbed Flathead fillets on potato salad

Pan roasted fillet of John Dory on crushed Nicola potatoes

Pan roasted fillet of Rock Ling with pear and parsnip puree

Prawns with sugar snaps, macadamia nuts, ginger, garlic, steamed rice and prawn cakes

Spicy Thai basil chicken with gailan

Pepper crusted Black Angus eye fillet with polenta chips and red wine jus (**served medium rare**)

Two way lamb with goats cheese mash and honey rosemary sauce

- chargrilled rack and braised lamb shank

BBQ Black Berkshire pork cutlet (280g) with apple mostarda and crackling

Four tastes of Duck

sweets

Pavlova with vanilla cream, passionfruit coulis and fresh berries.

Espresso and white chocolate icecream sandwich.

Nougat semi freddo with brandy snap sheet.

Crème caramel.

Vanilla Panna cotta with strawberry sorbet, fresh berries and berry jelly.

Mascarpone cheesecake, banana ,butterscotch sauce and coconut sorbet.