

Valentine's Day

Canapés & Bubbly on arrival

Entrées

Selection to share

L'assiette champêtre - Terrine of the day, smoked salmon, cold cut, escargot, truffled brie, grilled marinated summer vegetables, pickles, bread, crackers.

Vegetarian option: brie croquette, grilled marinated summer vegetables, pesto, buffalo mozzarella, heirloom tomato and basil, beetroot tartlet.

Les plats principaux

Escalope de saumon, tomate confites, sauce citron basilic
Tasmanian salmon, confit tomatoes, lemon and basil sauce.

Boeuf Bourguignon, jus vin rouge

Slow braised beef, with red wine, smoked speck, mushrooms, onion and fresh herbs.

Fillet de poulet, panache de champignons, jus estragon

Free range corn fed chicken breast, assorted mushrooms, tarragon jus.

Mains are served with gratin dauphinois, baby carrots, baby spinach, asparagus.

Le risotto Provençal a la ratatouille et fromage de chevres

Carnoli risotto, tomato coulis, pesto, Mediterranean vegetable, goats curd.

L'assiette de gourmandises

Mini lemon tart, meringue with berries, macarons, dark chocolate mousse, coconut sorbet.

A little more

Garlic butter baguette for two. 8

Woy Woy Bay oysters: Natural with lemon, or shallots vinegar

Half dozen. 24

Dozen. 36

Assiette de fromages

Selection of imported cheese, with condiments. 19/28

