



## VALENTINES DAY 2012

### ON ARRIVAL

Glass of Syn Cuvee Blanc

Assorted Crostini - Smoked salmon w dill crème fraiche, baked polenta w smoked chicken & caramelized onion, stuffed mushroom w champagne mascarpone & crushed pine nuts.

### ENTRÉE

½ doz Oysters Kilpatrick w grilled pancetta & Worcestershire sauce

Crispy fried soft shell crab served on baby spinach, feta & pine nuts salad w sumac toast & sweet chili coulis

Fresh figs wrapped in prosciutto served oven baked, on rocket, pistachio & gorgonzola sauce w balsamic glaze

Crisp fried zucchini flowers filled w ricotta & bacon, served w salsa verde

Caprese salad w roma tomato, buffalo mozzarella, basil, extra virgin olive oil & balsamic reduction

### MAIN COURSE

House made Angel hair w blue swimmer crab meat, prawns & mussels w chili & garlic, tossed in a tomato & basil sauce.

Chicken breast stuffed w ricotta, spinach & macadamia nut on truffle mash w tarragon & champagne cream sauce

Rosemary scented lamb rack served w grilled feta polenta, ratatouille vegetables & jus

Pan fried salmon fillet w chive mash & steamed asparagus w caper berry, semi roasted tomato & dill butter cream sauce

Couscous & roast vegetable strudel in filo pastry served on sautéed baby spinach & tomato coulis

### DESSERT

Tasting plate for two

Indulge in the chef's selection of mixed berry Crème brulee w almond biscotti, dark & white chocolate mousse in a chocolate heart & traditional tiramisu

Espresso coffee by Volere

**\$70 per person**