

## VALENTINE'S DAY

# MENU

### AMUSÉ BOUCHE STARTER

*Seared scallops & vanilla sauce (warm)*  
*Smoked salmon & cream cheese*  
*Avocado citrus chilli shooters*

*Vegetarian option:*

*Watermelon bite with chili salt*  
*Cucumber & tomato feta stack on crispy sourdough*  
*Roasted red capsicum soup shot*

### MAIN *order on the night*

*Lamb rump served on celeriac & beetroot purée with Kippfler  
potatoes & a red wine jus*

*Crispy skinned salmon, maple-glazed with ginger & sesame, served  
with broccolini, asparagus & parsley potatoes (df)*

*Roasted vegetable stack with butternut pumpkin, eggplant,  
capsicum, mushrooms & zucchini*

### DESSERT

*Churros served with a duo of sauces, chocolate & salted caramel  
with fresh strawberries & raspberry sorbet*