

VALENTINES DAY

entree

dry aged duck breast, smoked onion puree, red wine pear

or

lemon marinated atlantic scallops, pork & apple croquette, pea puree

limoncello sorbet

main

chargrilled wakanui beef fillet, mushroom & herb pithivier, broccolini,
confit garlic jus

or

baked herb crusted ora king salmon, swimmer crab & fennel tortellini,
saffron nage

dessert to share

strawberry white chocolate macarons, milk chocolate & almond
cheesecake, dark chocolate & morello cherry ice cream



BLOODY MARY'S
BAR • LOUNGE • GRILL