

Valentine's Day Menu

Entrée

<i>Oysters natural with flying fish roe and lemon</i>	(6)		\$24
	(12)		\$45
<i>Oysters baked du jour</i>	(6) \$28	(12)	\$50
<i>Scallops baked in the half shell with lemon butter</i>	(4)		\$22
<i>Mushroom soufflé served on pea puree and petite salad</i>			\$18
<i>Individual baked brie with roasted grapes and honey</i>			\$25

Main

<i>Local Portarlinton mussels served in a red curry coconut broth with toasted baguette</i>			\$28
<i>250g Eye fillet served with tulip potatoes, greens and a prawn, garlic and herb beurre blanc</i>			\$55
<i>Local salmon served with a tropical salsa coconut rice and greens</i>			\$36
<i>Slow cooked lamb with confit Kipfler potatoes, greens and garlic and mint sauce</i>			\$40
<i>House made cherry tomato and goats cheese tart served with petite salad and tulip potatoes</i>			\$28

Desserts- All \$14

Italian choc torte served with mango salsa and cream

Poached pear served with a biscuit crumb and choc sauce

Classic lemon tart

Bowl of chocolate strawberries and cream