



VALENTINE'S DAY MENU

Canapés

Cocktail or bubbles on arrival

Smoked salmon on crostini with sour cream, chives and caviar

Kangaroo Tartare on brioche with saffron aioli

Entrée

Prawn and squid salad with fresh herbs and Nam Jim dressing

Lamb cutlet with chimichurri and fresh tomato salsa

Mains

Atlantic salmon on celeriac purée with asparagus and
lemon herb butter

Wild mushroom-stuffed Kiev chicken breast with a
Parmesan polenta cake, broccolini and port jus

Desserts

White chocolate and raspberry panna cotta with
Frangelico berry coulis

Lemon-lime cheesecake with mango and coconut salad

