

VALENTINE'S DAY

\$55 P/P *with complimentary champagne on arrival.*

- ENTREES -

Smoked salmon tian

Served with lemon & dill

Natural oysters

Chardonnay reduction & vinegar

Toasted turkish

Grilled cacciatore, olives , feta

- MAINS -

Barramundi en papillote

Parcelled with Julienne vegetables and served with a miro & lime beurre blanc

200gm Beef eye Fillet

with hasselback potato, field mushroom, wilted spinach & cafe d' paris butter.

Taste plate for two

homemade truffles
Chocolate tart
Macerated strawberries

ROMANCE
by you

SPARKLING
by Yarra Burn