



## **VALENTINE'S DINNER**

### **ENTRÉE**

Grilled Shark Bay prawn, spiced avocado, pickled cabbage, puffed rice

Raw kingfish, crème fraiche, ruby grapefruit, fennel, citrus vinaigrette

Buffalo burrata, candied walnuts, peach, aged balsamic vinaigrette

### **MAIN**

Organic rolled chicken breast, prawn mousseline, sweetcorn custard, shellfish veloute

Rangers Valley beef fillet, chimichurri, crispy onion rings, watercress

Slow cooked hens egg, pearl barley, nuts and seeds, broccoli

### **DESSERT**

Bahen and Co Chocolate fondant, salted caramel, roasted almond ice cream

Berries with lemon curd, strawberry sorbet, champagne mousse

Petit fours – chocolate by Sue Lewis Chocolatier

\$120 per person

Three-course menu including a glass of Taittinger Champagne  
Menu available dinner only Saturday 13th & Sunday 14th of February