

mesh

ST Valentine's
DAY

— 14 FEBRUARY 2012 —

Dinner Menu 2012

\$130 per couple

Including of a glass of Chandon Brut NV or soft drink

Entrée

Heirloom tomato and Yarra Valley buffalo salad
lemon oil, Kalamata olive and basil soil

or

Slow cooked beef ravioli served with Piquillo pepper broth and pecorino

or

Tasmanian cured salmon carpaccio
caper berry, shaved fennel and Granny Smith, remoulade

Mains

Pan-seared king fish

Green pea purée, slow-braised truss tomato and saffron beurre blanc

or

Grilled beef tenderloin

potato confit, glazed baby vegetables and rich Port wine jus

or

Free-range chicken breast filled with wild mushroom
chive crushed potato, spicy tomato salsa and natural jus

Dessert

Strawberry and blueberry pavlova heart with raspberry coulis and exotic fruits

or

Chilled coconut soup with mango ice cream

or

Chocolate and raspberry truffle cake with Whiskey crème anglaise