



era

Valentine's Day Dinner Tuesday 14th February, 2012

Menu

Entrée

Half Dozen Oysters Natural with Champagne & Hibiscus Granita

Seared Scallop, Lobster & King Prawn Salad, Fennel, grilled Peach, Finger Lime & Caviar dressing

Prosciutto wrapped Venison Loin, Pistachio Baklava, Parsnip Puree, Blackberry Jus

Ricotta & Sage Tortellini's, Figs, Asparagus, Truss Tomatoes, Vanilla Beurre Noisette

Main Course

Chargrilled Spatchcock, Herb Gnocchi, King Brown Mushroom, Truffle Sauce & Chive Oil

Black Angus Beef Fillet, wilted Spinach, Chimichurri, Pommes Sarladaise, Red Wine Jus

Pumpkin, Olive, caramelized Onion & Capsicum Gratin, Frissee, Pinenuts & Roqueforte Vinaigrette

Poached Salmon & Crab 'a la Francaise', Tomato & Bisque Foam, Fromage Blanc

Main Course served with mixed Green Salad

Dessert

Chocolate Financier, Strawberry Parfait & Sorbet, Macadamias & Aero

Midori & Honeydew Consomme, Pineapple, Lychee, Melons, Tapioca Pearls & Coconut Sorbet

Liquid Mango Cheesecake, fresh Mango, Blood Orange Granita, Mango Jelly & Sable crumbs

Cheese Selection with Walnut & Raisin Bread, Lavosh & Quince Paste

Grinders Coffee & 'T2' Tea

DINNER - \$109 per person including a glass of Duval Leroy Brut NV Champagne on Arrival