

## VALENTINE'S DAY

# MENU

\$70 PER PERSON

### TO SHARE

*Char-grilled brioche with beetroot hummus (v)*

### ENTREE

*Fresh oysters with shallot and red wine vinaigrette - 3 per person (gf)*

*Additional oysters \$6.50 each*

### MAIN

*Grilled peppered silver fern strip loin, charred onion and mushrooms on sherry vinegar jus (gf)*

OR

*Goat cheese and spinach stuffed chicken with coconut carrot puree chimichurri dressing (gf)*

### DESSERT

*Dark chocolate and hazelnut heart mousse, strawberry sorbet, red velvet passion fruit cake topped with cream cheese and velvet meringue (v)*