

Wednesday, February 14

Lunch Menu \$29 *per person*

Woodland Mushroom Tart – *apple, bacon and spinach salad*

OR

Vine Tomato Bisque – *a cup of soup*

Maple Roasted Cod Cheeks – *leeks garden peas and lovage roast potatoes*

OR

Honey Roasted Chicken Breast –
leeks garden peas and lovage roast potatoes

Chocolate Mess – *this is a shared dessert*

Wednesday, February 14

Dinner Menu \$54

Verrine Appetizer – *beet mousse and goat cheese foam on top of a savoury almond custard.*

Fig Salad – *bacon and olive oil crumble, walnut crouton, celery dressing, with grilled endive.*

Vine Tomato Bisque – *a cup of soup*

Confit of Salmon – *radish, cucumber and pickled fennel, baby spinach, with ricotta tortellini.*

OR

Honey Roasted Chicken Breast – *fondant potato, heart of palm, grilled asparagus and wine jus.*

Chocolate Mess – *this is a shared dessert.*