



Valentine's Day Menu

APPETIZER

Trio of Seafood Thai infused Scallop Ceviche with Coconut, Fresh Sea Urchin on Wasabi Panna Cotta, Signature Crab Cake with Remoulade Sauce

SOUP

Cream of Forrest Mushroom Cappuccino Foam and Wattle Seed

MAIN COURSE

Sous Vide of Cod Fish Roulade with Slipper Lobster Poached Oysters, Leeks and Potato Fondue, Fennel Salad, Basil Oil

or

Grilled Hoisin Marinated US Prime Sirloin Ratte Potato, Mache Salad, Vine Ripened Tomato

Walnut Vinaigrette



DESSERT

Poached Pear with Spiced Butter Biscuit and Chilled Mascarpone Cheese

Freshly Brewed Coffee Selection of Tea

\$238 ++ PER COUPLE