



## *Valentine's Day 2011*

### *amuse bouche*

*strawberry & brie crêpes with cucumber & balsamic relish*

### *chicken dumpling*

*chicken consommé with peas & bean shoots*

### *peach & honey granité*

*braised lamb chops & winter vegetables  
lemon thyme & yoghurt*

*or*

### *saffron poached tuna steak*

*wakame rice, pickled ginger, soy & wasabi mayonnaise*

*or*

### *substitute for an additional \$10/head*

#### *black angus ribeye*

*potato and garlic mash, apple, date & lime chutney  
beef jus*

### *brandy snap stacks*

*crème pâtissière, berries, chocolate fudge & mint sauce*

*\$60/person*



executive chef – Kalon Smith  
restaurant manager – Erin Loader