

VALENTINE'S DAY 2017

Three course fixed price menu
\$70.00 per person

Full menu can be viewed here ([link](#))

A credit card deposit of \$40.00 is required
to confirm bookings

This deposit is not refundable for
'no-shows'

Valentine's Day 2017

Special Menu

3 Course

(5 choices each course)

On Arrival

Herb or Garlic Bread

Entrée

Oysters Natural from South Australia GF

Sweet Potato Salad served warm with marinated mushrooms, cream cheese, cherry tomatoes and julienne of snow peas GF

Chicken Breast Fillet cooked in a creamy white wine sauce with capsicum, onion and mushroom. Served with rice

Camembert Cheese baked in filo pastry, served with plum sauce

Duck Leg Confit served warm on a Japanese salad

Main

Chicken Supreme filled with cream cheese, sundried tomatoes and prunes, wrapped in bacon and roasted. Served with Goose chutney (can be made GF by request)

Local Groper topped in creamy white sauce, wrapped in filo pastry and baked

Pork Mignon Asian style, served on mash with a drizzle of chilli soy. Served with a side of mango chutney GF

Pumpkin Cannelloni served on spinach and cream cheese, topped with a tomato and basil sauce with melted cheese

Strawberry and Avocado Salad with mango dressing

Dessert or Special House Cocktail

Caribbean Delight Baileys, Kahlua, Frangelico, coconut cream, chocolate and vanilla mousse (sorry no substitute)

Sticky Date Pudding with caramel sauce

Fresh Fruit Salad topped with a baby Pavlova GF

Loose Goose Chocolate Pot silky smooth baked chocolate pudding

Cheese Cake Brownie served with a black cherry sauce