

# VALENTINE'S DAY 2017

Three course fixed price menu  
\$70.00 per person

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