

VALENTINES MENU \$99 (Couple)

STARTER

Soup of the day with a bread roll

EENTRE (OPTION OF)

- **Classic Italian beef, carpaccio, drizzled with homemade lemon dressing, honey balsamic reduction mesclun lettuce and parmesan tuille**
- **Trio seafood symphony, poached prawn, salmon cannelloni, mini seafood vol au**
- **Herbed cous-cous flamed grilled haloumi, roast capsicum salsa.**

MAINS (OPTION OF)

- **Flame grilled eye fillet, potatoes glazed broccolini, red wine mushroom sauce**
- **Classic breast confit, seasoned red cab carrot and kumara press orange sauce**
- **Pan seared tuna, fennel salad, chai cream sauce**
- **Classic vegetables ratatouille, smoke salsa**

DESSERT (OPTION OF)

- **Red velvet gateaux, wild berry sauce, Chantilly cream, berry sorbet**
- **Duo vanilla and raspberry mouse, dusted with cocoa and icing sugar**
- **Chocolate parfait, mixed berries, fresh cream and coulis**

SERVED WITH A COMPLIMENTRY GLASS OF BUBBLES