

VALENTINE'S DINNER MENU

AMUSE BOUCHE

Crostini au Brie

Smooth goat cheese with garlic bread crostini

APPETIZER

Prawn avocado Salad

Poached Prawn with avocado guacamole salad

SOUP

Mushroom cream soup with truffle oil and garlic crostini

Blend of Champignon with cream and served with garlic crostini and truffle oil

MAIN COURSE

Beef Tenderloin with red wine sauce, butter asparagus and crispy potato wedges

Grilled Australian beef Tenderloin steak with reduction of red wine sauce serve with garlic butter Asparags and crispy potato wedges

OR

Barramundi, butter vegetables and mashed potato with herbs lemon butter sauce

Pan seared marinated Barramundi fish serve with lemon butter sauce and garlic butter asparagus accompanied mashed potato

DESSERT

Red Velvet caramelized Nut

Red Velvet Cake serve with lime sorbet and roasted caramelized Cashew nut