



Menu

\$75pp*
3 Course

ENTRÉE

*Baked Brie with honey pistachio crumble,
macerated fruit and toasted sour dough*

or

*Scallop ceviche with tomato salad,
lime and corn tortilla chips*

\$65pp*
2 Course

MAIN

*Black angus porterhouse with Tuscan potatoes, grilled broccoli, target
beetroot and port jus*

or

*Chicken supreme on kumara pure, steamed greens, champaign mustard
sauce and mustard cress*

**Veg option - Mediterranean tagliatelle*

DESSERT

*Raspberry and white chocolate deconstructed cheesecake with macadamia
crumble, Belgium white chocolate shards and freeze-dried raspberries*

or

*Banana and walnut warm pudding with Frangelico anglaise, chocolate
orange ice cream and red sorrel*

**Including a bottle of bubbles (1 bottle per couple) or 2 cocktails from our Special
Valentine Day Cocktail Menu*