

VALENTINE'S DINNER MENU
4-Course Menu BBD \$295.00



AMUSE-BOUCHE

WHIPPED MUSHROOM PARFAIT

Toasted brioche, sorrel jelly, fresh citrus (V)

STARTERS

ROASTED VINE TOMATO SOUP

Ricotta dumplings, basil pesto (V/GF)

HALF DOZEN FRESH JERSEY ROCK OYSTERS

Passionfruit mignonette, caviar (GF)

PICKLED BEETROOT CARPACCIO

Dressed leaves, red onion, blue cheese, candied pecans, dressed with wholegrain mustard & honey vinaigrette (V/GF)

FRESH CARIBBEAN TUNA TARTARE

Spicy Watermelon & Tomato Gazpacho, Avocado, Pickled Melon, Fresh Cilantro Served with Sesame Rice Crackers

ATLANTIC SALMON POTATO CAKE

Greenland prawn salad, tempura lobster, pickled cucumber, cherry tomatoes & bloody mary dressing

CRISPY CHILLI BEEF

Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame

SLOW-COOKED DUCK CROQUETTES

Blackberry & violet mustard dressing, Mandarin Gel

MAINS

A SURF & TURF FOR TWO

14oz Surrey Farm Ribeye, grilled and carved, garlic buttered shrimp (4), coconut crusted shrimp (4), triple cooked chips, crispy onion rings, Heriloom tomato, rocket and parmesan salad. Served with peppercorn and béarnaise sauce

JERK PORK LOIN

Pork shoulder croquettes, curried split pea puree, garlic greens, plantain mash, sweet pepper & pineapple chutney

A DUO OF LAMB

Herb crusted cutlet & slow braised shoulder, Garlic mashed potato, squash puree, Caponata vegetables & rosemary lamb jus

BUTTER ROASTED CHICKEN BREAST

Truffled mushroom risotto, fresh herb pesto, tempura oyster mushrooms, fresh rocket & parmesan

BUTTERFLIED GRILLED WHOLE SEABASS

Potted shrimp butter, fresh cucumber and pickled fennel, served with herb buttered potatoes (GF)

FILLET OF SALMON

Chorizo crushed potatoes, sautéed greens, passionfruit beurre blanc, rose harissa & tomato dressing (GF)

TANDOORI MARINATED CAULIFLOWER STEAK

Grilled paneer cheese, toasted almonds, mango chutney, tides yellow curry, served with fragrant basmati rice (V/GF)

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry gel, Madagascan vanilla ice cream

DARK CHOCOLATE DELICE FOR TWO

Dark chocolate mousse, praline base, caramel tuile, coffee ice cream and orange toffee sauce

CHOCOLATE RASPBERRY CAKE

Tropical fruit sorbet, chocolate sauce, raspberry gel (VE\GF)

BAILEYS TIRAMISU

Soaked ladyfingers, coffee liqueur, Baileys, chocolate glaze & vanilla Chantilly cream

PEACHES AND CREAM CRÈME BRULEE

Vanilla bean crème brulee, brandy poached peaches, spice caramel biscuit - (GF)

COCONUT & CRANBERRY BREAD AND BUTTER PUDDING

Banana caramel, Malibu and black pepper ice cream

FINAL INDULGENCE

An assortment of delicate petit fours served alongside freshly brewed coffee and fine tea.