

Our Valentines Dinner Saturday 10th February For Lovers and Friends

To Start

Housemade Sourdough Bruschetta w/ Spanish Onion, Tomatoes & Basil

To Follow

Chicken Pâté on Crisp Chicken Skin Salmon Mousse on Fishskin Crackers

Next

Classic French Style Chateaubriand w/ Peppered Crust & Béarnaise Frisée Lettuce w/ Lardons Wilted Greens Gnocchi à la Parisienne

Last

Crème Brûlée w/ Chocolate Tuile

\$75

Dietary requirements can be cated for, but must be noted at the time of booking

Changes to the menu on the day can not be accommodated