

Garlic bread - 8.50  
Herb bread - 8.50  
Parmesan bread - 9.00



## Valentine's Day Menu

### Entrée

#### Garlic Prawns ( c\*\* )

Ocean fresh prawns cooked in a garlic oil and served with crisp bread for dipping

#### Chicken Delight

Puff pastry basket filled with tender chicken, mornay, mushroom and asparagus

#### Fried Camembert

Camembert wedges wrapped in premium ham, crumbed and fried golden, served with a chilli plum sauce

#### Seafood Divine ( c )

Atlantic smoked salmon topped with capers and Spanish onion, complemented with fresh prawns and chef's cocktail sauce



### Main

#### Barramundi Royale ( c )

Fillet of barramundi grilled to perfection, topped with smoked salmon and dill cream sauce, served with chips and salad

#### Chicken Cordon Bleu

Tender fillet filled with premium ham and mozzarella, crumbed and fried golden, served with julienne vegetables and garlic cream sauce

#### Veal Portobello ( c )

Pan fried veal escalopes topped with portobello mushroom, filled with Italian ratatouille and grilled fontina cheese

#### Barbequed Pork ( c )

Seasoned, barbequed pork tenderloin with pine nuts and a red wine jus



### Dessert

#### Gelato Trio ( c )

A delightful trio of delicious gelato

#### Baileys Crème Brulee ( c )

Traditionally light homemade crème brulee topped with caramelised toffee, served with a vanilla bean gelato and chocolate biscotti

#### Sweet Poached Pears ( c )

Delicately poached in a sweet red wine and filled with a raspberry and vanilla coulis, served with fresh whipped cream

#### Traditional Chocolate Mousse ( c\*\* )

Traditionally light, creamy chocolate mousse, served in a homemade biscuit basket with fresh mixed berries