

Picnic Point

Valentine's Day

Dinner Menu

Mango & strawberry daiquiri on arrival

Chef's Appetiser to start

Entrée

Smoked duck terrine, fig chutney, lavosh & cress

Blackberry, gin & dill cured Salmon gravadlax, preserved lemon & seeded mustard dressin, dark quinoa & rye crisp bread

Main

Proscuitto & spinach wrapped lamb backstrap, colcannon potato, glazed baby vegetables w/ French peppercorn sauce

Pan fried Red Emperor, potato galette, broccolini, scallops & chive burne blanc

Dessert

Mixed berry tiramisu, watermelon & rosewater granita in a glass basket & Persian candy floss

Textures of Chocolate:

Milk Chocolate Mousse, Choc Brownie & Cocoa Sorbet

\$66.00p.p- two courses including champagne cocktail & appetiser

\$81.0p.p.- three courses including champagne cocktail & appetiser