

# Valentine's Day

Two Courses: \$65 per head or Three Courses: \$80 per head

Price includes a glass of Billecart-Salmon Champagne or Rockford Sparking Shiraz

## Entrée

Cauliflower, leek & smoked cheddar croquettes w spiced tomato relish

Myponga Beach salt & pepper squid w aioli, chilli, spring onion

Chicken, lime leaf & coriander spring rolls w chilli sambal

Local zucchini flower filled w roast capsicum harissa  
w a pearl barley, herb raisin salad, beetroot skordalia, pomegranate, pistachios

Szechuan roasted pork belly w Spencer Gulf prawn dumplings,  
pickled white radish, coriander, fried shallots, Chinese black vinegar, chilli, spring onion dressing

## Main

Coconut braised Skara pork scotch w chilli & shallot caramel, caramelised pineapple, bok choy,  
roasted peanuts & a green mango, Thai herb, nahm jim salad

Smoked organic lamb rack w chargrilled peach salsa, dukkah roasted pumpkin,  
hommus, onion jam, snow peas, jus

Free range chicken breast filled w Nduja, leek & smoked mozzarella  
w smoked mash, Sicilian eggplant caponata, green beans, jus

Parmesan gnocchi w local cherry tomato ragout, greens,  
roasted broccolini, Kalamata olives, buffalo mozzarella, fried basil

Golden Jubilee 100-day grain fed, SA 300g Scotch fillet  
w crispy patatas bravas, chipotle lime mayo, broccolini, bbq corn salsa, jus

King George Whiting from Kangaroo Island w chips, tartare sauce,  
salad, served Coopers beer battered, crumbed or grilled

## Dessert

Dark chocolate crème brûlée w espresso martini ice cream, shortbread biscuits

Warm sticky date pudding w salted caramel, banana ice cream,

Mount Compass strawberry trifle w passionfruit curd, vanilla mascarpone,  
watermelon & lime sorbet, pistachio praline

Chef's choice of cheddar, served with house made lavosh, quince paste, muscatels, & fruit