

# *Addy's Valentine's Day Celebration*

*\$79 per guest*

## Starter

### **Stone Baked Sourdough Cob for Two**

Aged balsamic vinegar, olive oil, confit garlic herb butter, dukkah

## Entrée

### **Cold Seafood Plate**

2 natural oysters, 2 king prawns, salmon rosette, caviar, ribbon cucumber and coriander salad

### **Szechuan and Cracked Pepper Calamari**

Pickled fennel, pomegranate garden salad

### **Deconstructed Roasted Chicken and Radicchio Salad**

Glazed cherries, pickled onion, toasted nuts and seeds, dijon maple dressing

### **House Made Potato Gnocchi**

Wild mushroom, sautéed broccolini, pumpkin, sage, goat's cheese

## Main

### **Western Australian Baramundi**

Crispy chat potatoes, sautéed broccolini, lemon beurre blanc

### **Roasted Veal Cutlet**

Potato gratin, seeded mustard and maple carrots, red wine jus

### **Chicken Maryland**

Garlic and thyme sautéed wild mushrooms, paris mash, sage, beurre noisette

### **Broccolini and Quinoa Warm Vegetable Plate**

Mint labneh, roasted root vegetable, marinated feta, toasted nuts and seeds, balsamic reduction

## Dessert

### **Vanilla Pana Cotta**

Shortbread crumb, wild berry compote

### **Rocky Road Fondue**

Candle-lit milk chocolate, nuts, marshmallows, Turkish delight, fresh fruit

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Alternatively, share a hot and cold seafood platter for two, followed by your selection of dessert.

### **Hot and Cold Seafood Platter**

Western Australian lobster mornay, Morten Bay bugs, grilled king prawns, barbecued scallops, mornay and kilpatrick oysters, natural oysters with caviar, blue swimmer crab, fresh tiger prawns, smoked salmon, fresh fruit and dipping sauces

