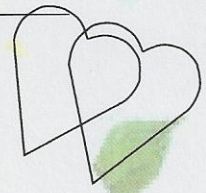


Valentines dinner 2012

Amuse

Mushroom cream cappuccino style



Entrée

Sharing plate for two consisting of:

Slow cooked sticky sweet & sour Pork belly, Papaya, watermelon salad
Barbecue King Prawns on crisp Crab Cakes Gremolata & wild garlic mayonnaise
Tasmanian Smoked Salmon on shrimp & chive tart with duck egg mayonnaise
Seared scallops tandoori flavours, tomato kasundi , curry oil

Sorbet

Mains

Lemon salted Atlantic salmon pan cooked, lemon & dill risotto, king prawn, orange hollandaise
Garlic roasted lamb rack, Mediterranean vegetable tort, mint pesto, rosemary scented glaze
Beef tenderloin, braised beef cheek, forest mushrooms, caramelised red onion

Sittella winery invites you to share our:

"Valentines Chocolate Dessert tasting plate"

Dark Chocolate & rosemary infused tart
Raspberry chocolate mousse
Chocolate & cherry ice cream
Warm fudge cake bitter chocolate sauce

Tea / Coffee

Executive Chef Mike Price
Musii: Jazz with Glen Rogers and Libby Hammer