

A Romantic Night In

GF – Gluten Free DF – Dairy Free V – Vegetarian

ENTREES

- Sizzling garlic prawns with a touch of chilli (GF)
- Seafood chowder – rich creamy fish base with prawns, scallops, mussels and fish chowder
- Smoked chicken & prosciutto roulade, shredded raw salad with artichoke heart, fresh herbs and pine nuts (GF DF)
- Grieg's pork, chicken and truffle terrine with pistachios, apricots and cranberries, chilli mustard mayonnaise and crusty baguette
- Short crust tart with eggplant caponata, roast capsicum, mushroom & goats' cheese (V)
- Market fresh oysters in the half shell – by the dozen *
- Natural GF DF
- Kilpatrick GF DF

REFRESHING GRANITA

MAINS

accompanied by baby potato with sour cream,
seasonal vegetable of the day OR gourmet tossed salad

- Free range chicken breast stuffed with fetta, sundried tomatoes and spinach. With pepper mash and lemon butter sce. (GF)
- Black Angus grass-fed fillet steak cooked to your liking, with Grieg's steak butter & roast cherry tomatoes (GF)
- Pan-fried fresh local fish, steamed prawns, & avocado, lemon salsa (GF DF)
- Pan roasted lamb rack with pea puree & port glaze. (GF DF)
- Asparagus in filo, roast beetroot, grilled brussels sprouts, other seasonal vegetables, and & turmeric polenta chips (GF V)

DESSERTS all served with fresh cream

- Creme brulee with honey syrup, & cinnamon, poppy seed tuilles (GF)
- Homemade individual pavlova with berry coulis (GF)
- Sticky date and ginger pudding with butterscotch sce
- Chocolate, macadamia & Baileys tart with coffee anglaise
- New Yorker cheesecake with ginger and lemon – baked
- Chef's selection of gourmet cheeses with fresh fruit, quince paste & crackers.

COST \$330per couple

These meals are cooked fresh in your accommodation and served to you by your personal chef Choose whatever you like – separate meals are fine!