



**Valentine's Dinner by Lake  
5 course**

Crayfish on Brioche w' celery & leek remoulade and sweet tomato relish

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Chicken and smoked chorizo terrine topped w' ocean caught prawn , gumbo sauce

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Pina Colada Sorbet

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Lamb backstrap w' boulangere potato, green pea foam, olive & tomato salsa and rosemary jus

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Share something sweet – couples plate

chocolate mousse cake, white chocolate gelato, chocolate fudge, berry compote, vanilla bean cream, fresh berries, shortbread stack, cointreau cream, orange segments and fresh marscapone

\$75 per person. \$20 deposit on booking.

**We can cater for special dietary requirements**

