

valentine's day

Entrées

Indian spiced cauliflower tart, chickpeas, spinach, chilli & ginger dressing (V)

Powerhouse Thai beef salad, grass fed beef, sweet potato crisps, cashews, crunchy noodles, palm sugar, lime & chilli dressing

Superfood salad, quinoa, kale, sweetcorn, avocado, black bean, pomegranate, Chardonnay vinaigrette (V)

Tiger Prawns, miso butter, fennel, pea sprouts, yuzu dressing

Mains

Grilled Australian Red Snapper fillet, pea, herb & lemon creamed cous cous, Mediterranean vegetables, basil oil

Pappardelle pasta, field mushrooms, basil pesto, sundried tomatoes, parmesan (V)

Woodfired 400gm grass fed sirloin of beef, steamed broccoli, toasted almonds & harissa yoghurt, chunky chips

Chargrilled Marsala spiced chicken breast, roquette, pear, walnut & Chardonnay vinaigrette, sweet potato chips

Desserts

Milk chocolate & orange crème brulee, almond biscotti

Lemon tart, spiced Thai cream, berry compote

Sticky date pudding, salted caramel, orange crisp, roast sesame ice cream

Trio of homemade ice cream & sorbet

2 courses – 89 per person

3 courses – 99 per person

WORKSHOP

KITCHEN

Est. 1986

