



## **VALENTINES DAY 2019**

*4 COURSE SHARED DINNER IN THE WORKSHOP DINING ROOM*

### **ON ARRIVAL**

*COLD SMOKED DUCK HAM, SEASONAL PICKLES, RADISH, DIJON, BAGUETTE*

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### **BEGINNING**

*GIANT PRAWN RAVIOLI, BROWN BISQUE BUTTER, TARRAGON, GRUYERE*

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### **MIDDLE**

*CRISPY SKIN PORK BELLY, TRUFFLED CAULIFLOWER GRATIN, BRAISED TUSCAN CABBAGE, CONFIT SHALLOTS & PANCETTA, HOUSE APPLE SAUCE*

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### **CHOCOLATE END**

*PINK & WHITE CHOCOLATE MACAROON, MARBLED AERO, 'STRAWBERRIES & CREAM'*

**\$59PP**

### **BOOKINGS ESSENTIAL**

*ALSO TAKING BOOKINGS FOR THE RESTAURANT WHERE WE WILL BE SERVING OUR STANDARD MENU*