

Valentine's Dinner
Wednesday February 14 2018

On arrival – Louis Boulliot Blanc de Blanc

Entrée

*Scallop tortellini, crisp serrano jamon, citrus butter sauce,
pickled fennel, watercress*

or

*Fior di latte, burnt fig, smoked leatherwood honey, balsamic,
hazelnut cream, sorrel V GF*

Main

*Beef striploin, soubise, black fungus, spinach, sugar snap, puffed buckwheat,
red wine reduction GF*

or

*Miso glazed King Salmon, soured avocado cream, salted cucumber, shiitake,
radish, sea herb*

Dessert

'Peaches and Cream' - Peach fool, caramelised peach, peach gel, meringue GF

or

Dark chocolate trifle, amaretti, raspberry

Vegetarian and Dairy Free options on request

\$90ph

Bookings: thecooksgarden.com.au or 91445086

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