

Valentine's Dinner
Thursday February 14 2019

On arrival – Louis Boulliot Blanc de Blanc

Entrée

*Veal and mushroom ravioli in a porcini and sage burnt butter
sauce with radicchio and fried leek*

or

*Fior di latte on olive soil with heirloom tomatoes,
balsamic glaze, basil and gremolata crumb*

Main

*Black Angus Porterhouse steak, kumara mash, roasted squash,
Cavolo Nero au jus de truffe*

or

*Crispy skin barramundi fillet, garlic prawn, char broccolini, pumpkin purée
and an herbed wine sauce*

Dessert

*Milk chocolate mousse on a passion fruit gel with hazelnut sponge
and a pretzel crumble*

or

*Strawberry semifreddo with a whipped berry mascarpone and
house made honeycomb*

Please mention food allergies or special requirements when booking

\$90ph

Bookings: thecooksgarden.com.au or 91445086

Fully licenced. Payment in full required on booking

