

Valentine's ♥ Day

ON ARRIVAL

spiced lime, chilli & coconut macaroon

ENTRÉE TASTING PLATE TO SHARE

Confit duck & pistachio nut terrine with cherry & beetroot relish,
Kingfish ceviche with white nectarine, citrus & fennel salad,
Lemon scented ricotta stuffed mushroom with herb pangratato,

MAIN COURSE

choice of:

Seared fillet of beef (medium) with dauphinoise potato,
char-grilled asparagus & red wine jus

Barossa Valley Poussin 2 ways with slow roasted kumera,
spinach puree, jus gras

Pan roasted barramundi Fillet, potato roesti, fried capers
& horseradish buerre blanc

Roasted mushroom, broccolini & gorgonzola tart with
truffled cauliflower puree
(mains served with a salad to share)

DESSERT TO SHARE

chocolate dipped long stem strawberries,
petit blueberry cheesecake,
chocolate & wattle seed mousse,
raspberry sorbet & pistachio praline,

Neon
BAR & KITCHEN