



M.V. MARY ANN



VALENTINE'S DAY MENU 2019

Main

EYE FILLET MIGNON

prosciutto, maître de butter, garden greens, roasted chats, beef jus (GF)

GRILLED CHICKEN BREAST

pea primavera, shiitake béchamel, kumara crisps (GF)

BLACK KINGFISH

rocket, Dutch carrots, lemon macadamia beurre blanc (GF)

ROASTED CAULIFLOWER & ASPARAGUS RISOTTO

hint of truffle oil, shaved parmesan (V, GF)

Dessert

CHOCOLATE & PASSIONFRUIT TOWER

chocolate ganache, double cream

ILLAWARRA PLUM PANNA COTTA

lemon sorbet, marinated rosella flower (GF)

INDIVIDUAL CRANBERRY & PISTACHIO TARTS

mango coulis, double cream

CHOCOLATE SMOTHERED PRALINE

coconut coulis, raspberries, double cream
