

# the lobby

## *Valentines Dinner Menu*

*Menu items may change due to availability of produce*

### ***Entrée***

*Six clyde river oysters with chardonnay vinegar granita (6)*

*Potato gnocchi tossed with wild mushrooms, lemon and thyme*

*Crisp pork belly and pan seared scallops, shaved fennel & pear salad with calvados soy glaze*

*Veal caparchio with olive tapenade and frizz salad drizzled with olive oil*

*Pistachio crumbed duck and red pepper corn terrine served with sour berry compote, pickle and crisp breads*

### ***Main***

*Chicken roulade wrapped with spec served with carrot and parsnip with Robert sauce*

*Vegetable pave in pimento coulis with a crisp garden salad*

*Herb crusted lamb Loin served on a bed of caramelised eschallot, roasted beetroot and button mushrooms with a mint jus*

*Eye fillet of beef with crushed new potatoes and herbed greens with port wine jus*

*Ocean trout with asparagus, capers and Chefs Style Waldorf salad topped with white wine vinaigrette*

### ***Dessert***

*Lemon balm infused baked cheesecake served with citrus candy*

*Vanilla bean crème brulee with orange tuile*

*Mango and white chocolate panacotta with a spiced glaze*

*Australian farmhouse cheese plate with crisp breads and conserve*

*Three course choice menu \$85pp*

*Three course menu with sparkling wine to start*

*followed by a glass of matched wines for each course tea and coffee \$125pp*