



Valentine's Day Dinner 2018

Plato Trío

Grilled haloumi, spiced lentil salad.

Sweet corn & manchego croquet w jalapeno tomato relish

Charred squid and prawn, avocado, ink aioli and morcilla crumb.

Served with a glass of traditional Spanish cava

Main

Tasmanian Salmon

Crispy skin Salmon fennel, puree, asparagus, cherry tomatoes, saffron hollandaise and pangritata.

or

Duet of Lamb

Serrano lamb loin, braised lamb shawarma, pistachio pilaf, and labneh.

Sangria Sorbet

Dessert

Pedro Ximénez and hazelnut flourless chocolate cake with berry compote
vanilla bean ice cream.

or

Rosquillas o Doughnuts with trio of sauces