

VALENTINE'S DAY

proudly served at

Mill District

Three Course Meal \$45pp

Carrot Salad

carrots prepared three ways, minted pea puree, rum infused raisins, micro green salad with moscato vinaigrette

Surf and Turf

braised short rib, garlic shrimp, sweet potato puree, roasted cherry tomatoes, fried kale, roasted beets, red wine jus

Chocolate Desire

chocolate sponge cake, milk chocolate mousse, cocoa nibs, spiced popcorn, mango coulis, hazelnut ice cream

Five Course Meal \$60pp

Pork Belly

glazed pork belly, parsnip puree with roasted plum

Carrot Salad

carrots prepared three ways, minted pea puree, rum infused raisins, micro green salad with moscato vinaigrette

Roasted Chestnut Soup

apple chorizo chutney, brussel sprout leaves, candied spiced walnuts

Surf and Turf

braised short rib, garlic shrimp, sweet potato puree, roasted cherry tomatoes, fried kale, roasted beets, red wine jus

Chocolate Desire

chocolate sponge cake, milk chocolate mousse, cocoa nibs, spiced popcorn, mango coulis, hazelnut ice cream

The Compliments

Wine Pairing

Three Course \$20pp (9oz)

Gentleman's Club - Chardonnay, Hey - Malbec, Gentleman's Club - Cabernet Sauvignon

Five Course \$32pp (15oz)

Grey Monk - Pinot Gris, Gentleman's Club - Chardonnay, Eve - Chardonnay, Hey - Malbec, Gentleman's Club - Cabernet Sauvignon

Port Wine \$10 (3oz)

Taylor Fladgate Tawny Port 10 years

International Cheese Selection \$10

served with an assortment of nuts, grapes, dry fruit & baguette slices