



Love Month

Valentines Dinner Menu

14 February, 2019

Three Courses \$69/per person

Entree:

Tuna Carpaccio w Baby Capers, Watercress and Pomegranate (GF)

Zucchini, Haloumi and Herb Tart with Rocket, Lemon and Parsley Salad (V)

Arancini of Cauliflower and Roasted Garlic w Basil Pesto (VG)

Prawn and Snow Pea Steamed Dumplings w Dipping Sauces

Main:

Steamed Ocean Trout w Seafood Consomme, Baby Spinach, Leek & Eschalot (GF)

Herb Roasted Poussin w Jerusalem Artichokes, Candied Turnip Puree, Jus (GF)

Grilled Asparagus and Swiss Browns w Gnocchi in Sage and Lemon Butter (GF)

Chargrilled Rib Fillet and Duchess Potato w Sauteed Swiss Browns & Rocket Butter (GF)

Dessert:

Crème Caramel w Hazelnut Tuille (GF)

Cherry Cobbler w Pistachio Gelato (GF)

Prosecco and Raspberry Posset w Shortbread (GF)

Belgian Dark Chocolate and Cointreau Mousse w French Butter Biscuit (GF)

ONE BILL
PER TABLE
THANKYOU

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(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available

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(VG) Vegan
(VGA) Vegan Available