



*Amore*  
DINING & BAR

*Packages*

*A special day A picture perfect venue...*







## Valentine's Day Sample Menu

### Amuse bouche

Lime and vodka cured ocean trout gravlax with green apple sorbet

### Entree

Crispy skin Pork belly and Australian seared scallop served with a ginger and butternut pumpkin sauce

Grilled green Australian King Prawns served with a pomegranate, watercress and radish salad, and a raspberry dressing

Atlantic salmon and Lobster Ravioli served in a lobster bisque

Goats cheese Panna Cotta served with baby beetroot and homemade sesame grissini

### Main

Crisp skinned Barramundi fillet, on a bed of saffron potatoes, sautéed kale and semi dried tomatoes with a Seafood volute. *GF*

Grimaud Duck breast, with pomme anna potatoes, and a wild roquette, orange segment, parsley and date salad, and bigarade sauce

Pan fried Grain fed beef fillet "Rossini" and grilled Balmain bug, butter potatoes, vichy carrots, green kale and a cabernet jus

House made Spinach Potato Gnocchi, ricotta, garden peas, semi dried tomatoes and almonds

Free range lamb cutlet, char grilled and served with a mango and tomato salsa, snow pea shoots, and a blood plum reduction

### Dessert Tasting Platter to Share

A decadent tasting plate to Indulge and enjoy a delicious dessert tasting plate

Belgian Chocolate Soufflé

Passion fruit and Mango parfait

Strawberry fields Panna Cotta

**4 Course Menu with a glass of Sparkling Chandon served on arrival & a floral gift \$125.00 per person**

**Conditions Apply!**

**No online bookings accepted.**

**Bookings to be made through our reservations office on 02 8759 7604 between 10am & 5pm. No cancellations accepted after 5pm, Thursday, 6 February 2020**

**Credit Card details to be provided on booking and will be billed on Friday, 7 February 2020, with no cancellation available.**

