

# Valentine's Day

**2 courses \$55.00 3 courses \$65.00**

*(Inc a glass of Domain Chandon per person and love heart Chocolates)*

## **To Start**

### **House Smoked Tasmanian Atlantic salmon**

Baby potato, Lilliput capers, red onion, chive, sour cream, horseradish, and sourdough crisp

### **Hand rolled Potato Gnocchi**

Spicy chorizo, sweet potato cream

### **Caramelised Onion, Potato and Goats Cheese Tart (V)**

Pickled baby heirloom tomatoes, balsamic glaze

### **Slow Cooked Pork Belly (GF)**

Korma infused, coriander, coconut, mint salsa, cumin yoghurt

## **To Follow**

### **Tasmanian Atlantic Salmon (GF)**

Curry dusted, pineapple salsa

### **Tasmanian Brie & Mixed Mushroom Risotto (V) (GF and Vegan on request)**

Shaved parmesan, fried kale

### **Twice Cooked Oyster Blade (GF)**

Sautéed spinach, Paris mash, 3 pepper jus

### **Pork Sirloin (GF)**

Kohlrabi, apple, mint salad, calvados jus

## **To Finish**

### **Affogato (GF on request)**

Vanilla bean ice-cream, biscotti, your choice of Baileys, Kahlua or Frangelico

### **Thai Tea Pannacotta**

Mango puree, compressed passionfruit & pineapple

### **Honeycomb Dark Chocolate and Caramelised Condensed Milk Semi Freddo**

Strawberry syrup

### **Fresh Mango & Coconut Spring rolls**

Cinnamon & icing sugar dusted, mango ice cream

**(V) Vegetarian**

**(GF) Gluten Free**

Diners please note that the most a bill can be split is into two.  
Payments by credit card will incur a transaction fee of 1.4% for the transaction of Visa, MasterCard, Diners Club and American Express.  
A 10% increase of the total bill will be incurred on all public holidays.



***Hotel Restaurant of the Year – Fresco Restaurant***

*2017 Tourism Accommodation Australia (VIC) Accommodation Awards for excellence*