

VALENTINE'S DAY
menu

**3 COURSE SHARE FOR TWO
\$70 PER PERSON**

STARTER - TO SHARE

Sea salt & rosemary focaccia, local olives, balsamic, EVOO.

MAIN COURSE - TO SHARE

OPTION ONE

Steamed 1/2 lobster, prawns, scallops, crab & mussels, chorizo, with cajun & garlic butter sauce. Served with grilled sweet corn, potatoes & seasonal salad.

OPTION TWO

Full rack BBQ pork ribs, 250g sirloin, buffalo wings, corn bread, with BBQ sauce & herb butter. Served with garlic mashed potatoes & grilled seasonal vegetables.

DESSERT - TO SHARE

OPTION ONE

Ferrero cake slice, chantilly cream & chocolate sauce.

OPTION TWO

Strawberries & cream mille-feuille, layers of crispy puff pastry cream & strawberries, vanilla bean ice cream.

**THE
FARM**