

VALENTINE'S DAY MENU

ARRIVAL CANAPES

Grilled Bruschetta with tomato and pesto (V)
Peking Duck Pancake with cucumber, shallot & hoisin sauce (GF)
Arancini (mini risotto balls) with pumpkin, leek and grana parmesan (V)
Steamed Tiger Prawns topped with mango & coriander salsa (GF)

MAIN

*will be served as alternate drop**

Pan Roasted Snapper

with Baked Baby Fennel, Steamed Greens & Sauce Vierge (GF)

Lamb Rump

on Sweet potato mash with eggplant, capsicum & zucchini stack & Port jus (GF)

DESSERT

*will be served as alternate drop**

Chocolate Mousse Torte

with mixed berry coulis

Mini Pavlovas

with strawberries, passionfruit & shaved chocolate (GF)

DRINKS PACKAGE

Wild One Sauvignon Blanc
Wild One Shiraz
Wild One Cabernet Merlot
Wild One Sparkling
Tooheys New
James Boag's Draught
Hahn Premium Light
Soft Drinks & Orange Juice

** Main and Dessert will be served as alternate drop, meaning each couple will be given one of each menu item in an alternating pattern. Please notify the Merlin Events team of any dietary requirements prior to booking.*