



## Valentine's @ 2 Small Rooms

To Start

### **Hot smoked salmon salad nicoise:**

*House smoked Fillet, pickled veg, popped peas, fresh herb dressing*

Or

### **House Terrine:**

*Port and cranberry jam, melba toasts, crackle*

**1<sup>st</sup> course wine match:** Bollinger Champagne

Main Course

### **Queensland beef tenderloin:**

*Braised mushroom, potato, carrots, parsnip crisps with a sticky red wine jus*

Or

### **Braised French chicken:**

*Rich red wine sauce with Free chicken breast, pancetta, shallots and French crusty bread*

**2<sup>nd</sup> course wine match:** McLaren Vale Shiraz or a John Hughes Riesling

To finish

### **Lavender and vanilla crème brûlée**

Or

### **Chocolate fondant Eaton mess**

Or a

### **Luxury cheese platter to share**

**3<sup>rd</sup> course wine match:** Dessert wine, port or a glass from course 2

**\$135pp or \$185pp with wine match for each course**