



## ST VALENTINE'S DAY

### ENTRÉE

**OVEN ROASTED SPANISH ONION, MEREDITH BLUE CHEESE AND THYME TART**

with rocket and watercress salad

**QUEENSLAND CALAMARI**

with English spinach and basil spaghetti garlic and tomato

**OCEAN TROUT TARTARE**

with soy and mirin dressing, baby chives, radish leaves and enoki mushrooms

**Brewer & Head Chef's  
Suggested Beer Match**

Organic Pale Ale

Honey Ale

Organic Hefeweizen

### MAIN

**HERB MARINATED CHICKEN BREAST**

with sweet potato and lemon thyme, confit eschalots & oyster mushrooms

**PAN SEARED BREAM FILLET**

on a pumpkin and tarragon risotto with romesco and crispy pamesan wafer

**PROSCIUTTO WRAPPED GRAIN-FED BEEF FILLET**

on a potato, chive and Spanish onion cake with eggplant relish and peppered Oatmeal Stout jus

Vienna Lager

Kölsch

Special Strong Bitter

### DESSERT

**(Shared Valentine Plate)**

**OLD BALTIC PORTER CHOCOLATE MOUSSE** with mascarpone

**FRAMBOISE FROMENT SEMI-FREDDO**

**SPICED BUTTERMILK PANNACOTTA** with a blackberry sauce

**WEE HEAVY ALE MUD CAKE** with raspberry coulis

*Saturday, 14<sup>th</sup> February 2009*