

VALENTINE'S DINNER FOR TWO



AMUSE BOUCHE

OYSTERS TO SHARE

SHARED ENTRÉE PLATTER

PAN SEARED SCALLOPS, BEURRE NOISSETTE, CAULIFLOWER, CHORIZO CRUMB

SAN CHOW BOW, FRAGRANT CHICKEN MINCE, CRISP LETTUCE & ASIAN VEGETABLES

ROASTED SUMMER VEGETABLES, RAW CARROTS, SESAME SEEDS, PEA PUREE

MAIN (CHOICE)

CLARE VALLEY GOLD BEEF FILLET

PAN FRIED BARRAMUNDI, SOY AND LIME BUTTER, NECTARINE, FENNEL, VERJUICE

SERVED WITH A SIDE OF KIPFLER POTATOES

SHARED DESSERT PLATE

FRESH BERRY PAVLOVA

COAL

CELLAR+GRILL

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