

VALENTINES DAY
DINNER
SET MENU

TUESDAY
14TH FEBRUARY
5.30PM TO LATE

the grand café

Dining | Functions | Entertainment

\$55.00 PER PERSON or 2750pts

Includes a glass of Brancott Estate Brut Cuvee Sparkling

To Start

SHARED ENTRÉE

Deep fried oysters on a fennel and red onion and mandarin chive salad, hot smoked Akaroa salmon with roasted beetroot and seasonal salad with semi dried tomatoes and local goats cheese, tomato jelly with venison carpaccio

Main choice of

FILLET OF BEEF

with mash potato and red wine jus and pan fried mushroom

Or

BLANQUETTE OF VEAL

with crispy award winning bacon on steamed rice, truffle oil and sage

Or

TORTELLINI

filled with blue cheese and local walnuts tossed in a rich tomato sauce with grated parmesan

To finish

ASSIETTE STYLE SHARED DESSERT

Chocolate raspberry truffle on a hazelnut sable shortbread heart, terrine of lime mousse, mango jelly and vanilla pannacotta, rose pashmak and vanilla ice cream

Players Club Discounts: Bronze 20% | Silver 35% | Aspinall Black 45%
Players Club discounts do not apply when paying by points.