

# Valentine's Day Dinner at The Boatshed Restaurant



Thursday 14.02.2019



\$115 per person including a glass of champagne or beer on arrival

## *to start*

olives, smoked & salted almonds, home made petite loaves with black truffle butter

## *to share*

fresh oysters with plum mignonette, ham hock terrine with apple & watercress, kingfish ceviche with mango & avocado, chicken liver parfait with fresh figs, burrata, tomato & watermelon panzanella, butter roasted morton bay bugs

## *main course*

roasted rump of katanning lamb,  
duck fat roasted carrots, celeriac puree, lamb jus

confit & roasted barramundi,  
herbed potatoes, confit shallots, mushrooms, parsley oil

sous vide cape grimm beef sirloin,  
roasted sweet potato, wa nettle pesto, brocollini, port jus

pan roasted cauliflower steak, toasted almonds,  
golden raisins, grapes, coriander, sumac oil

## *dessert plate*

glazed lemon tart with raspberries, mango smashed pav,  
caramel sundae with warm brownie,  
house made honey cake, strawberry cheesecake

coffee & tea