

# Sails

*on the bay*  
RESTAURANT

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## VALENTINES DAY

### DINNER MENU

4 course, \$110 per person

### SHARE PLATE

Prosciutto, Wagyu beef bresaola & liver parfait with watermelon & goat's cheese salad, black mission figs, walnut & rose vinaigrette, oysters, prawns, lychee & lime cured ocean trout

### ENTREE

Tempura feta stuffed male zucchini flower, pisto & malabari stuffed female zucchini flower, smoked beetroot puree

Baked flathead tails, basil coulis, herb salad, sauce beurre rouge

White soy & palm sugar seared tuna, seaweed salad, daikon flowers & coriander, furikake, silver leaf tea consommé & wasabi pearls

Slow cooked pork, apple sorbet, ginger jelly & five spice chorizo crumb

### MAIN

Grilled local baby snapper, scallop ravioli, crème fraiche & braised lettuce sauce

Dukkah crusted deep sea blue eye, stone fruit argodolce, steamed Chinese broccoli

Juniper & nutmeg roasted duck breast, soft polenta, hibiscus & gin foam

Grilled Portland beef eye fillet, parsnip puree, caramelised carrot, potato roesti, thyme jus

### DESSERT

'Assiette' a selection from our pastry chef

Tea, coffee & petit four

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