

# Valentine's

## at John Hill Estate

**INCLUDES A GLASS OF PROSECCO UPON ARRIVAL**  
SPECIAL THREE COURSE MENU - \$89 PER PERSON  
CHOOSE ONE OF EACH COURSE

### STARTER

#### **King Scallops (GF)**

Pan-seared king scallops with butter, fresh summer herbs and garlic

#### **Roasted Bone Marrow**

With toasted baguette, champagne vinegar rocket salad

#### **Goats Cheese Tart (V)**

Golden pastry tart filled with sweet onion, herb roasted goats cheese and red pepper pesto

### MAIN COURSE

#### **Creamy Garlic Parmesan Linguine (V)**

With a creamy garlic parmesan sauce, sundried tomato and fresh basil

#### **Herb-Crusted Pork Tenderloin (GF)**

Rosemary, thyme, garlic and Dijon crusted pork tenderloin with a creamy Pinot Gris butter sauce, sauteed spinach and roasted baby potatoes

#### **250g Prime Beef Sirloin (GF)**

Butter-roasted sirloin steak with portobello mushroom, creamy garlic mashed potato and port red wine jus

### DESSERT

#### **Baked Lemon Cheesecake (GF)**

with citrus ice cream and berry compote

#### **Chocolate Lava Cake**

warm chocolate fondant with vanilla-bean ice cream

### COCKTAIL \$22

#### **Raspberry Rose Spritz - sweet**

John Hill Rose, raspberry liqueur, lemon, grenadine and lemonade

#### **Tiramisu Espresso Martini - creamy**

Vodka, Kahlua, creme de cacao, espresso, mascarpone and vanilla