

Valentine's

at John Hill Estate

INCLUDES A GLASS OF PROSECCO UPON ARRIVAL
SPECIAL THREE COURSE MENU - \$75 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