



Songbirds Rainforest Retreat



# Valentines Day Menu



— DINNER ONLY —  
TUESDAY, FEBRUARY 14, 2012

**3 COURSES \$88 PER PERSON**

*(GF) denotes Gluten Free (HC) denotes Healthy Choice (V) denotes Vegetarian*

## **ENTREE**

### **Master Stock Braised Pork Shank:**

confit abalone, lobster, sake duxelle, Asian salad, crackle dust, spiced coconut foam (GF)

### **Pan seared Rainbow Trout:**

Apple puree, apple jelly, apple salad, crème fraiche, salmon pearls,  
finger limes, walnuts (GF)

### **Red Braised Game Farm Spatchcock:**

Wood ear fungus, hen and schezuan dumpling, sesame soba, crisp lotus root (HC)

## **MAIN**

### **Truffle Crumbed Swordfish:**

Grilled watermelon, jamon, purple carrot puree, sea urchin dumpling,  
pomegranate and ginger sauce (HC)

### **Chilli Jam Brushed Duck Breast:**

confit duck stuffed zucchini flower, rice noodles, black grape verjuice vinaigrette

### **Master Stock Braised Wagyu Beef Cheek:**

Jamon croquette, garden baby vegetables, jungle curry

## **DESSERT**

### **Layered Chocolate Cake**

Saffron ice cream, jaffa biscotti, chocolate soil, mint pearls

### **White Chocolate and Cherry Panna cotta:**

Cherry ice cream, chocolate and popping candied cherry

### **Textures of Mango:**

Black porridge and crisp